

# Colette BONNET

## CHAMPAGNE



### NOIR ESSENTIEL N°2016 EXTRA - BRUT



#### TERROIR

- Côte des Bar, Kimméridgien,  
soil : limestone clay

#### BLENDING

- 94 % Pinot noir 6% Chardonnay  
- 2016 grape harvest

#### VINIFICATION

- Winemaking by Centre Viticole de la Champagne in Chouilly (51), certified Ecocert and Iso Standards (9001, 22 000, 14 001).  
- Alcohol : 12°  
- Extra-brut  
- Disgorging date : February 2021

#### TASTING

- Visually : robe yellow straw  
- Nose : apricot, mirabelle plums, quince and roasted pineapple, aromas of grape-fruit, almond, vinepeach and accents of honey.  
- Mouth : creamy effervescence underlined by a just tense acidity, lemony notes with dominant grape-fruit. Good mineraly and salinity.

#### TASTING ADVICE

- Ideal service temperature : 9 °C

#### FOOD PAIRING

Cod fillet, terrine richelieu, foie gras, veal, lamb, sweetbread, cheeses (Epoisse, Picodon, Chaource cream), peach salade.



CHAMPAGNE COLETTE BONNET – 3 rue Saint-Martin – 10110 EGUILLY SOUS BOIS

Tél : +33 (0) 6 86 12 83 44 / +33 (0) 3 25 29 13 69

Email : [contact@champagne-colette-bonnet.com](mailto:contact@champagne-colette-bonnet.com) – Site : [www.champagne-colette-bonnet.com](http://www.champagne-colette-bonnet.com)