



Colette **BONNET**  
**CHAMPAGNE**

**Pinot Blanc Millésime 2018  
Extra-Brut**



**TERROIR :**

Côte des Bars, Kimmeridgien soil, marl limestone

**GRAPE VARIETY :**

Pinot Blanc

Harvest 2018 Millésime

**VINIFICATION :**

Winemaking by « Centre vinicole de la Champagne » cuve inox  
Certified organic (Ecocert) and ISO standards (9001 2000 14001)

Alcohol : 12°

Dosing : extra-brut

Disgorging date : ask producer

**TASTING :**

**ROBE :** the champagne has a luminous and fluid appearance, pale yellow green in color with bright yellow reflections with a silvery tint.

The nose opens with a bouquet of acacia and lime blossom, sprinkled with crushed fresh grapes, lemon and very fine limestone powder. After aeration, the champagne displays its more clayey soil with notes of meadow wildflowers such as buttercup and daisy, mixed with notes of fresh pear and peppermint.

**PALATE :** creamy effervescence. The champagne develops a fruity and luscious substance supported by a lemony acidity and white fruits. The boushce medium takes up the clayey tactile origin with chewiness and fruity volume.

**WINE PAIRINGS:**

ideal tasting temperature: 8°

salmon tartare marinated in virgin olive oil, ginger, lemon and dill

whole bar cooked in clay

chicken nems and small thai salad

Creamy green asparagus risotto

semi-fresh goat cheese

panna cotta with timut pepper, citrus fruits, lemon sorbet.

