

CHAMPAGNE

FERDINAND
BONNET
AUX RICEYS

GRANDE RÉSERVE

BRUT

This blend, primarily composed of Pinot Noir and enhanced by a significant proportion of Reserve wines, showcases the House's expertise with its harmonious balance of rich fruit, elegance, and freshness. A timeless invitation to enchantment and sharing.

TASTING NOTES

Grande Réserve stands out with its elegance and persistent flavors. The yellow gold hue is accentuated by fine, persistent bubbles. A true ambassador of our House's style, balancing strength and finesse, it surprises with a nose full of pastry aromas, apple still on the tree, white flowers, and citrus notes. On the palate, its generous, rich, and persistent flavors finish with a refreshing note.

MULTI-VINTAGES BLEND

Average aging on lees of 36 months.
A blend of 5 vintages on average.
The proportion of reserve wines ranges from 40% to 50%.

GRAPES VARIETIES

80% Pinot Noir - 20% Chardonnay

DOSAGE

8g/l

Mundus Vini : 96
Wine Enthusiast : 90
IWSC : 90

138, rue Général de Gaulle · 10340 Les Riceys, France +33 325 29 30 93
www.ferdinandbonnet.com · @ferdinandbonnet