



CHAMPAGNE  
**BONNET-GILMERT**



## *Blanc de Blancs*

GRAND CRU

# PRÉCIEUSE D'AMBROISE

This 100% Chardonnay wine variety is dedicated to our ancestress. It is produced from our oldest Grand Cru de la Côte des Blancs plots.

It is kept in oak barrels until maturity. Inspired by the Solera method, since 2006, at each bottle-filling process we have taken some wine from the barrel and completed it with the year's harvest.

Which brings a nice aromatic richness and amazing complexity.

Thanks to its low dosage, the aromas of almond and white peach can express themselves freely.

An exceptional wine variety, to be savoured throughout a meal to your liking: Foie gras terrine with almond crumble, Filet mignon with parmesan

Champagne Bonnet Gilmert

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