

« *Historic plot of Champagne*

*Franck Bonville, a testament to the family heritage. »*

The 2019 vintage was marked by an early spring with frost conditions. The lieu-dit « Les Belles Voyes » located mid-slope, was not affected by the frost. The summer was hot and dry, with numerous heatwave episodes, leading to early ripening at harvest. Our parcel in the lieu-dit « Les Belles Voyes » was harvested on September 19.

The nose reveals aromas of white and exotic fruits. On the palate, it is full-bodied, and the complexity of the Oger terroir unfolds with more generous, pastry like notes. One can clearly recognize the « Les Belles Voyes » lieu-dit and its distinctive vinification through its spicy characteristics and its long finish, sustained by a fresh and precise backbone.

- 100 % Chardonnay
- 2019
- Lieu-dit Les Belles Voyes, Oger Grand Cru
- Dosage : Extra-Brut - 1,7 g/L
- Vinification and aging in 228L barrels
- Five and a half years of aging on lees
- Disgorgement : december 2025

FRANCK BONVILLE  
CHAMPAGNE

## Les Belles Voyes Oger Grand Cru Millésime 2019 *Blanc de Blancs*

