

« *A generous blend of our finest vats for a timeless expression of Maison Bonville.* »

Born from the blending of two complementary harvest years, Unisson is the house's essential cuvée. Crafted in a warm and approachable style, it embodies the timeless character of Maison Bonville.

We particularly love its developed notes of brioche, butter and fresh almond, beautifully intertwined with the freshness of our Chardonnays and the signature minerality of our chalky terroirs.



- Avize Grand Cru
Oger Grand Cru
- 2020 (70%) - 2019 (30%)
- 100 % Chardonnay
- Alcoholic and malolactic fermentation in stainless steel tanks
- Part of the reserve wines aged in oak foudres and demi-muids
- 5 years ageing on lees
- Dosage : 2,5 g/L
- Disgorgement : july 2025

FRANCK BONVILLE

CHAMPAGNE

Unisson

Grand Cru

Blanc de Blancs

