

CHAMPAGNE STANISLAS BONAFÉ

CUVÉE EPOS SB BRUT

NM

CHAMPAGNE BRUT :

0377 0017 301 250

Brut champagne is crafted from a harmonious combination of Pinot Noir, Meunier, and Chardonnay. Pinot Noir imparts structure and intensity, Meunier provides roundness and fruitiness, while Chardonnay adds freshness and elegance. Collectively, these grape varieties produce a balanced, expressive, and refined champagne, suitable for everything from aperitifs to the most sophisticated gastronomic pairings.



ORIGIN :	FRANCE
VINEYARD :	MARNE VALLEY
RESERVE WINES	20% RESERVE WINES
GRAPE CULTIVARS :	CHARDONNAY , PINOT NOIR, PINOT MEUNIER
DOSAGE :	9 G/L
ALCOHOL CONCENTRATION:	12.5% VOL
EYE :	The robe is transparent, nearly crystalline, indicative of quality and freshness.
NOSE :	The nose presents a harmonious fusion of floral notes, almonds, and vanilla, embodying a balance of elegance and the complexity of developed aromas.
ORAL CAVITY :	The mouth presents a delightful roundness. Chardonnay imparts a sense of freshness and minerality. Pinot Noir offers a robust structure accompanied by notes of red fruit. Pinot Meunier offers fragrances of mature fruit.
CULINARY AND OENOLOGICAL PAIRINGS:	Appetizers, seafood, grilled or subtly sauced fish, poultry and refined dishes, soft cheeses, and gourmet offerings.

EXCESSIVE ALCOHOL CONSUMPTION POSES SIGNIFICANT HEALTH RISKS; IT IS ADVISABLE TO DRINK IN MODERATION.

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