

# CHAMPAGNE STANISLAS BONAFÉ

CUVÉE 05 BLANC DE BLANCS GRANDS CRUS

2019-2020-2021

CHAMPAGNE BLANC DE BLANC :

0377 0017 301 540

Sourced solely from Grand Cru Blanc de Blancs vineyards, the pinnacle of classification for Champagne terroirs, the Chardonnay from these distinguished regions produces Champagnes of exceptional purity, characterized by elegance, freshness, and precision.



<b>ORIGIN :</b>	FRANCE
<b>VINEYARD :</b>	61.9% VERZY, 38.1% AVIZE
<b>GRAPE CULTIVARS :</b>	100% CHARDONNAY
<b>DOSAGE :</b>	6 G/L
<b>ALCOHOL CONCENTRATION:</b>	12.5% VOL
<b>EYE :</b>	Its hue is pale and radiant, featuring silvery-green accents. The effervescence is delicate and enduring, creating a charming, uniform ring on the surface. The visual presentation conjures the freshness, sophistication, and purity of Chardonnay.
<b>NOSE :</b>	The initial bouquet is delicate and expressive, characterized by white floral notes (hawthorn, orange blossom), subsequently evolving into aromas of zesty citrus (lemon, grapefruit), green apple, and a subtle hint of chalky minerality and fine brioche. This presents a beautiful complexity with remarkable aromatic precision.
<b>ORAL CAVITY :</b>	The palate is refined, vibrant, and taut, characterized by a remarkable mineral structure. The effervescence is creamy, underpinned by a precise and harmonious acidity. The finish is prolonged and saline, featuring notes of lemon, iodine, and chalk, exuding exceptional elegance.
<b>CULINARY AND OENOLOGICAL PAIRINGS:</b>	Seafood, oysters, shellfish, premium fish, carpaccio, sashimi, exquisite dishes, artisanal cheeses.

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

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