

# CHAMPAGNE STANISLAS BONAFÉ

CUVÉE ANGES WHITE OF WHITES

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CHAMPAGNE WHITE OF WHITES :

0377 0017 301 304

Blanc de Blancs champagne, crafted solely from Chardonnay grapes, captivates with its elegance and clarity.

It presents a delightful freshness, subtle effervescence, and a radiant aromatic profile. Precise and sophisticated, this champagne encapsulates the elegance of Chardonnay and emerges as an exemplary selection for aficionados of meticulously crafted and harmonious wines.



LE FIGARO

ORIGIN :	FRANCE
VINEYARD :	MARNE VALLEY
GRAPE CULTIVARS :	CHARDONNAY
DOSAGE :	6 G/L
ALCOHOL CONCENTRATION:	12.5% VOL
EYE :	The Blanc de Blancs presents a pale yellow hue, characterized by its brightness and crystalline clarity. The bubbles are delicate, suggesting a sophisticated effervescence and an appealing freshness.
NOSE :	The nose reveals a delightful freshness characterized by citrus notes.
ORAL CAVITY :	The palate is refined and graceful, characterized by a subtle effervescence and fine bubbles that impart a silky texture. It concludes with a lively impression of freshness.
CULINARY AND OENOLOGICAL PAIRINGS:	Seafood, oysters, shellfish, and premium fish, carpaccios, sushi, fresh or soft cheeses, and refined dishes with hints of iodine.



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

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