

**Bonvalet**  
Ch a m p a g n e

# BLANC SUPRÊME



70% Chardonnay - 30% Pinot Noir  
3 years maturation

# BLANC SUPRÊME

Released in 2016, this cuvée is the exact opposite of Brut Suprême in terms of blending. Blanc Suprême represents the Yin of the Yang: the moon, freshness and receptivity. In 2023, the Maison Bonvalet reinstated Blanc Suprême to its collection.

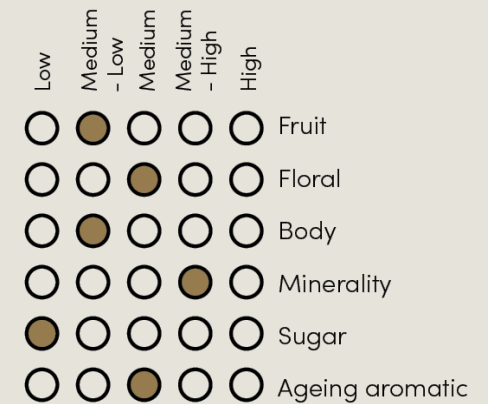
## WINE GRAPES

70% Chardonnay  
30% Pinot Noir

Malolactic fermentation  
6 grams per litre  
3 years maturation

## TASTE PROFILE

The color is a light gold with a long string of fine bubbles.



## DOMINANT FLAVOURS



White Flowers



Fresh Fruits

champagnebonvalet@dwsgrupe.com

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DRINK RESPONSIBLY