

**Bonvalet**  
Champagne

# BRUT SUPRÊME



70% Pinot Noir - 30% Chardonnay  
2 years maturation

# BRUT SUPRÊME

Brut Suprême is a historical champagne for the House, it is with this cuvée that everything started for Champagne Bonvalet. Like the Yang, this cuvée represents momentum and action. Created by Guillaume in 2012 and released in 2015, the House decided to add it back to its collection in 2023.



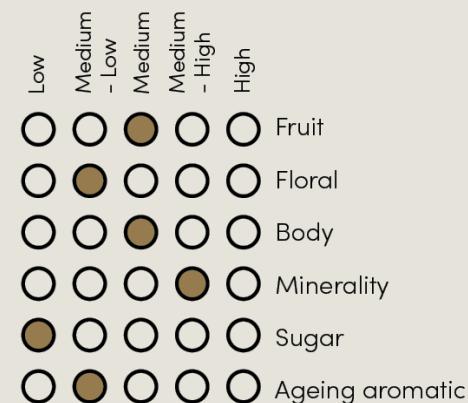
## WINE GRAPES

70% Pinot Noir  
30% Chardonnay

Malolactic fermentation  
6 grams per litre  
2 years maturation

## TASTE PROFILE

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



## DOMINANT FLAVOUR



Blackberry



Green Apple

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DRINK RESPONSIBLY