



Champagne  
**Alexandre Bonnet**

Vins Fins de Champagne  
LES RICEYS



# GRANDE RÉSERVE BRUT

“Grande Réserve represents Alexandre Bonnet know-how and values. Beyond the very notion of vintage, it expresses the outstanding quality potential of Pinot Noir grown over Les Riceys with a touch of chardonnay to soften pinot’s natural tangy flavors. Ageing is adapted for each vintage between 2 to 8 years. It is a rendez vous with a timeless pleasure, between generosity and finesse.”

- Alain Pailley, CHEF DE CAVES -



#### TASTING NOTES

Grande Réserve is an elegant champagne full of lingering flavors. Bright yellow gold tones are enhanced by fine long-lasting bubbles. Great ambassador of our House style, between strength and finesse, as you taste it, you may be surprised by hints of apples still on the tree, white blossom and citrus fruit. You may also notice its generous, rich and long-lasting flavors that ends on a refreshing note.

#### MULTI-VINTAGES

2012: 52%  
2011: 18%  
2010: 15%  
2009: 15%

#### GRAPE VARIETIES

86% Pinot Noir  
14% Chardonnay  
DOSAGE: 9 g/L



Champagne  
Alexandre Bonnet

Vins Fins de Champagne  
LES RICEYS



# GRANDE RÉSERVE BRUT

## WINE PAIRINGS

**Some suggestions to accompany a meal with our Cuvée Grande Réserve:**

**Sea side:** tartar of tuna, glass cup of crab in a eggplants caviar, carpaccio of scallops.

**Shore side:** choux pastries, brioche in Chaource cheese, glass cup of avocados, tomato, mozarella.

You can also appreciate this Champagne during a cocktail or for an aperitif.

138, rue Général de Gaulle - BP7 - 10340 LES RICEYS - FRANCE  
Tél. 03 25 29 30 93 - Fax 03 25 29 38 65  
[info@alexandrebonnet.com](mailto:info@alexandrebonnet.com) - [www.alexandrebonnet.com](http://www.alexandrebonnet.com)