

HARMONIE DE BLANCS BRUT

"New fragrance in Alexandre Bonnet Collection. Cuvee Harmonie de Blancs was born from lengthy reflection about Champagne forgotten grapes, initiated few years ago while we planted our plot « La Géande » with 5 other grapes approved in Champagne (Pinot Blanc, Pinot Gris, Pinot Meunier, Arbane and Petit Meslier). Usually vintaged but not claimed, I allow the blend of complimentary years in order to reach its unique plethora of flavors and aromas."

- Alain Pailley, **CHEF DE CAVES** -



TASTING NOTES

Unusual champagne by its composition, Harmonie de Blancs offers contrasted tones range from an intense, chiseled acidity to the generosity of dried fruit notes. Pinot Blanc brings distinguished notes of white flowers, exotic fruits and a sugary taste. You may be surprised by its intense lemony freshness. It is dry with a generous bouquet of fresh flowers and citrus fruits.

VINTAGE 2014

It is a Wine campaign similar to 2010 with contrast and brutal weather changes. After many jolting, we had to wait until September to see warm, sunny and especially dry weeks... Those are very favourable elements for the maturation of the grapes. In those conditions Chardonnay and White Pinot are going to complete themselves perfectly to compose a beautiful and balanced blend.

GRAPE VARIETIES: 50% Chardonnay / 50% Pinot Blanc
DOSAGE: 9 g/L



Champagne
Alexandre Bonnet

Vins Fins de Champagne
LES RICEYS



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WINE PAIRINGS

Some suggestions to accompany a meal with our Cuvée Harmonie de Blancs:

Sea side: Filet of red mullet seared, crayfish and shrimp grilled.

Shore side: on a dessert, delicious on a lemon meringue pie, or simply on a Mirabelle pie.

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



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