



TECHNICAL NOTES



PIERRE BONIFACE NV BONIFACE BRUT DE SAVOIE

Pierre Boniface wines are produced at Les Rocailles, a true earthly paradise nestled in the French Alps. A cornerstone of the HPS portfolio, these wines represent great values, and will be a revelation to those unfamiliar with the unique and distinctive wines of Savoie.

VINEYARDS

40 acres Jacquère for Apremont owned, 40 leased. About 8 owned, 15 leased for Roussette. Small acreages of Chardonnay for Brut, Jacquère for Abymes, Gamay for rosé and red for Mondeuse. Three acres leased for production of Roussanne for Chignin-Bergeron.

APELLATION

AOC Vin de Savoie.

COMPOSITION

60% Jacquère, 20% Chardonnay, 20% Altesse.

VITICULTURE

Vines average more than 40 years of age, in both owned and leased vineyards. Yields of 3.5 – 4.5 tons/acre.

VINIFICATION

Produced in the "Méthode Champenoise", with the secondary fermentation taking place in bottle.

ALCOHOL

12%

TASTING NOTES

This dry sparkler offers delicate green apple and floral aromas, with a touch of yeasty character.

SERVE WITH

Enjoy as an aperitif or paired with canapés, cheeses, marinated vegetables, chicken, seafood (especially smoked salmon), or dessert!

ACCOLADES

Bronze Medal – Decanter World Wine Awards, 2009.



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