

OGER GRAND CRU

BRUT - BLANC DE BLANCS

« The expression of a unique terroir »
Since 2011

« OGER GRAND CRU » stands out for its natural power and its unique mineral expression with smoky and "graphite" flavours. This cuvee is completely different compare to our style "Blanc de Blancs".

With 12 hectares of Grand Cru, we had never produced a 100% grand cru cuvée, because our philosophy of blending has always pushed us to add a touch of «Cuis 1er cru» to bring the freshness of this terroir to our great cuvées.

Indeed, this cuvee is made with 100 % Chardonnay Grand Cru from OGER due to this unique expression. Since 2011, for the first time, we developed this "single terroir", an exception that has since been confirmed...



Grape variety: 100% Chardonnay

Terroir: 100% Oger Grand Cru - South of Côte des Blancs

Blend N° 193:

Base 2016 with 8% of 2015.

- 47% « Terres de Noël » and « Brulis » (heart of terroir)
- 30% « Champs Nérons » (Oger on chalk)
- 23% « Fondy » (Oger argilo-calcaire)

Vinification:

- Grapes harvested manually, split pressing
- Cold settling
- Temperature controlled alcoholic fermentation
- Malolactic fermentation
- Stainless tanks for 8 months
- Cold stabilization (-4°) et filtration on clay

Bottling: April 2017

Ageing: in bottle for 2 years on lies

Disgorgement: 3 months before shipping

Dosage: sugar 5 g/L

Annual production: 4 927 bottles

L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTE. A CONSOMMER AVEC MODERATION.