OGER GRAND CRU

BRUT - BLANC DE BLANCS

« L'expression d'un terroir unique »

Depuis 2011

« OGER GRAND CRU » stands out for its natural power and its unique mineral expression with smoky and "graphite" flavors. 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 his unique expression.

Since 2011, for the first time, we developed this "single terroir".

BLEND 229 (base 2020 and 10% from 2019)

Grape variety 100% Chardonnay

Terroirs

100% **OGER** Grand Cru - Côte des Blancs (4 plots)

- 47 % *« Terres de Noël »* and *« Brulis »* (heart de terroir)
- 50 % *« Champs Nérons »* (Oger on chalk)
- 3 % *« Fondy »* (Oger clay-limestone)

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 2021

Ageing in bottle 2 years on lees

Disgorgement 3 months before shipping

Dosage 5 g/L de sucre

Production 7 136 bottles

VIGNOBLES : CUIS 1er Cru, CRAMANT Grand Cru, CHOUILLY Grand Cru, OGER Grand Cru, VERTUS 1er Cru
CONTACT : 1 rue de la République 51530 CUIS Tél : 03 26 59 78 70 info@champagne-gimonnet.com
Toutes les fiches techniques sont disponibles sur www.champagne-gimonnet.com