OGER GRAND CRU SA

BRUT - BLANC DE BLANCS

« L'expression d'un terroir unique »

Since 2011

Powerful, smoky, mineral precision, strinkingly singular.

The OGER GRAND CRU reveals a unique expression of power and minerality—smokier and more graphite-driven than our other Blanc de Blancs Champagnes.

With 12 hectares of Grand Cru vineyards, we had never created a 100% Grand Cru cuvée non-vintage Champagne. Our philosophy of blending has always favoured a touch of Cuis Premier Cru for freshness and balance.

Since 2011, this exceptional single-terroir cuvée, crafted from 100% Grand Cru Chardonnay from Oger, has revealed the pure identity of this remarkable terroir.

An exception that has proven itself.



BLEND 250 (from 2022)

GRAPE VARIETY

100% Chardonnay

TERROIRS

100% **OGER** Grand Cru - Côte des Blancs

- 52 % *« Terres de Noël »* and *« Bruly »* (heart de terroir)
- 26 % *« Champs Nérons »* (Oger on chalk)
- 22 % *« Fondy »* (Oger clay-limestone)

VINIFICATION

Grapes harvested by hand, split pressing
Cold settling
Temperature controlled alcoholic fermentation
Malolactic fermentation
Aged in stainless tanks for 8 months
Cold stabilization (-4°) et clay filtration

BOTTLING	April 2023
AGING IN BOTTLE	2 years on lees
DISGORGEMENT	3 months before shipping
DOSAGE	5 g/L de sucre
PRODUCTION	4 600 bottles

VIGNOBLES : CUIS 1er Cru, CRAMANT Grand Cru, CHOUILLY Grand Cru, OGER Grand Cru, VERTUS 1er Cru
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Our technical sheets are available on www.champagne-gimonnet.com