OGER GRAND CRU NV

BRUT - BLANC DE BLANCS

CHAMPAGNE
Pierre Gimonnet & Fils
le terroir est un Chef d'oeuvre de la Nature...

« Powerful, smoky, mineral precision, strikingly 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 N°250 (base 2022)

GRAPE VARIETY	100 % Chardonnay
TERROIR	**OGER** Grand Cru - Côte des Blancs 52 % *« Terres de Noël »* & *« Brulis »* (heart of terroir) 26 % *« Champs Nérons »* (Oger sur chalk) 22 % *« Fondy »* (Oger clay-limestone)
VINIFICATION	Grapes harvested by hand, split pressing Cold settling Temperature controlled alcoholic fermentation Malolactic fermentation Aged in stainless steel tanks for 6 to 8 months Cold stabilization (-4°) and clay filtration
BOTTLING	April, 2023
BOTTLE-AGED	minimum 24 months on lees
DISGORGEMENT	6 months before shipping
DOSAGE	BRUT | ± 5 g/L of sugar
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