

Oenophile Non Dosé

BRUT NATURE – 1^{ER} CRU – BLANC DE BLANCS

« Authentic and mineral »

Through this vintage, we want to show the importance of the Terroir without artifice. Indeed, this champagne "non dosé" means without added sugar. It is a cuvee for purists who like the **minerality** of the Terroirs of Côtes des Blancs... We were pioneers on the « Brut Nature » because we created our first cuvée « non dosé » in 1985. This is the 20th edition!!

We do not elaborate a specific blend for this cuvee. Each year, we taste all the vintage cuvee which are maturing on lees in our cellars. When one of them is naturally well balance, we decide to sell it with no dosage. We want to create a wine **naturally balance** between minerality, complexity and delicacy with a **chalky mineral finish**.

"For lovers of Champagnes Blanc de Blancs, this cuvee is welcome to be enjoyed alone, for an intense and intact emotion or to sublimate a platter of seafood.



VINTAGE 2018

Grape variety	100% Chardonnay
Terroirs	100% Côte des Blancs 2/3% grands cru – 1/3 1 ^{er} cru
40 % CRAMANT Grand cru	4 lieux-dits dont, « Buissons » majoritaire, « Bateau », « Gros Monts »,
24% CHOUILLY Grand cru	« Mont Aigu » majoritairement et « Ronds Buissons ».
3 % OGER Grand cru	« Terres de Noël », « Champs Néron ».
23 % CUIS 1er cru	» : majoritairement « Croix-Blanche » et « Roualles ».
10% VERTUS 1^{er} cru	: « Justice »

Vinification

Grapes harvested manually – split pressing
Cold settling
Temperature controlled for alcoholic fermentation
Malolactic fermentation
Settling in stainless tanks for 8 months
Cold stabilization (-4°) and filtration on clay

Bottling	April 2019
Ageing in bottle	more than 3 years
Disgorgement	3 months before shipping
Dosage	Brut nature (no sugar added)
Annual production	10.000 bottles