

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. It's characterized by a **perfect maturity** between fruit, minerality and power. We want to create a wine that is both **delicate** and **complex** with a **chalky mineral finish**.

Our first cuvée « non dosé » was created on 1985. We were pioneers on the « Brut Nature » and today we're selling our 16th vintage « non dosé », after 1979, 1982, 1985, 1988, 1990, 1993, 1995, 1998, 1999, 2000, 2002, 2004, 2005 and 2008.

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. « So, this Oenophile 2010 is the cuvee Fleuron 2010, without dosage ».



Grape variety: 100% Chardonnay

Terroirs : 100% Côte des Blancs : 73% Grand cru - 27% 1^{er} cru

Blend 2010:

- 40,5 % Cramant Grand Cru (« Bateau » et « Buissons »)
- 27 % Chouilly Grand Cru (« Montaigu » et « Ronds Buissons »)
- 5,8 % Oger Grand Cru (« Champs Nérons » et « Terres de Noël »)
- 10,5 % Vertus 1^{er} cru (« Faucherets » et « Justices »)
- 16,2 % Cuis 1^{er} Cru (« Croix-Blanche »)

Vinification :

- Grapes harvested manually, split pressing
- Cold settling
- Temperature controlled alcoholic fermentation
- Malolactic fermentation
- Stainless tanks for 8 months (2 rackings)
- Cold stabilization (-4°) et filtration on clay

Bottling : April 2011

Ageing in bottles: more than 8 years on lees

Disgorgement: 3 months before shipping

Dosage: Brut nature (no sugar added)

Annual production: 6.000 bottles « brut nature » out of 33.680 bottles of Fleuron 2010