

# Oenophile Non Dosé

BRUT NATURE – 1<sup>ER</sup> 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. 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, 2008, 2010 and 2012.

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 cuvée Brut Nature Oenophile, vintage 2014, is welcome to be enjoyed alone, for an intense and intact emotion or to sublimate a platter of seafood.



**Grape variety:** 100% Chardonnay

**Terroirs :** 100% Côte des Blancs - 56% grand cru - 44% 1<sup>er</sup> cru

**Blend 2014:**

- 18 % Cramant Grand Cru (lieux dits : « Buissons », « Bateau » ...)
- 27,5% Chouilly Grand Cru (« Montaigu »)
- 10,5% Oger Grand Cru (« Terres de Noël » et « Champs Nérons »)
- 34,5 % Cuis 1er Cru (« Croix-Blanche » et « Roualles »)
- 9,5% Vertus 1er cru (« Justices »)

**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 2015

**Ageing in bottle:** more than 5 years on lees

**Disgorgement:** 3 months before shipping

**Dosage:** Brut nature (no sugar added)

**Annual production:** we kept only 5000 bottles