OGER GRAND CRU 2017

EXTRA BRUT – BLANC DE BLANCS

SPECIAL CLUB
DEPUIS 1971

"Power and minerality from a great terroir."

The « OGER GRAND CRU » is the only Gimonnet champagne coming from the south of Côte des Blancs. It stands out for its natural power and its mineral expression such as **smoky, graphite and flint notes**.

Crafted from 100% Grand Cru Chardonnay, this single-terroir cuvée captures the distinctive identity of Oger, combining depth, structure and complexity with remarkable precision and elegance.

A unique expression of this exceptional terroir, highlighting the richness and character of its chalky soils.



VINTAGE 2017

GRAPE VARIETY	100 % Chardonnay
TERROIR	**100% OGER Grand Cru** - Côte des Blancs 62 % « *Terres de Noël* » & « *Brulis* » (heart of terroir) 20 % « *Fondy* » (Oger clay-limestone) 18 % « *Champs Nérons* » (Oger on chalk)
HARVEST	September 4th, 2017 Natural alcohol: 11°65 ABV – no chaptalization
VINIFICATION	Grapes harvested manually, split pressing Cold settling Temperature controlled alcoholic fermentation Malolactic fermentation Aged in stainless steel tanks for 8 months Cold Stabilization (-4°) and filtration on clay
BOTTLING	April 25th, 2018
BOTTLE-AGED	more than 7 years on lees
DISGORGEMENT	1 year before shipping
DOSAGE	EXTRA-BRUT | ± 4.0 g/L of sugar
PRODUCTION	3 952 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