

# CHOUILLY GRAND CRU 2017

Extra-brut

**Fine and elegant, a great « silky » and deep Blanc de Blancs »**

The cuvee « Chouilly Grand Cru » is the archetype of Champagne « Blanc de blancs », fine, delicate with a creamy palate. With 12 hectares of Grand Cru, we have never elaborated a cuvée 100 % Grand Cru. Our champagne winemaking philosophy has always pushed us to add a touch of « Cuis 1<sup>er</sup> cru » to bring freshness in our great vintages because we prefer harmony to intensity.

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## GRAPE VARIETY

100% Chardonnay

## TERROIR

100% **CHOUILLY** Grand Cru, Côte des Blancs

Only from one plot « Mont Aigu », planted in 1951

## HARVEST

4<sup>th</sup> September 2017

## VINIFICATION

Grapes harvested manually, split pressing

Cold settling

Temperature controlled alcoholic fermentation

Malolactic fermentation

Elevated 6 months on lees

Cold Stabilization (-4°) and filtration on clay

## BOTTLING

25<sup>th</sup> April 2018

## AGEING IN BOTTLE

more than 5 years on lies

## DISGORGEMENT

3 months before shipping

## DOSAGE

EXTRA BRUT 4,5 g/L of sugar

## PRODUCTION

3 947 bottles