

CRAMANT Grand Cru 2014

Extra-brut Millésimé - SPECIAL CLUB

«An elegant, smooth and deep wine.. »

Our vintage « CRAMANT GRAND CRU » is, with no doubt, our "favorite". It is a blend from old vineyards (40 years old to more than 100 years old) on this very specific terroir, considered by all as one the two greatest historical villages of the Côte des Blancs. Its silky texture, elegance and depth are unique.

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^{er} cru » to bring freshness in our great vintages because we prefer harmony to intensity.

Since the vintage 2012, we have decided to expand our range; the iconic "Grands Terroirs de Chardonnay" is completed by 3 "single terroir" in very limited quantities.

These "single terroir" Champagnes are the exceptions that confirm the rule.



Grape variety: 100% Chardonnay

Vintage : 2014

Terroir : 100% Cramant Grand Cru - Côte des Blancs

14 plots and 9 "lieux dits" :

- 31% « le Bateau » (of which 13% planted in 1911)
- 34,5% « Gros Mont » and « au-dessus du Gros Mont »
- 10,2% « Bauves »
- 8,4% « Bionnes »
- 6% « Buissons »
- 9,1% « Champ du Prévot », « la Croix » and « Grande plante »

Harvest: 13-15th September 2014 at 11°1 (natural)

Vinification:

- Grapes harvested manually, split pressing
- Cold settling
- Temperature controlled alcoholic fermentation
- Malolactic fermentation
- Stainless tanks for 6 months on lees
- Cold stabilization (-4°) and filtration on clay

Bottling in: April 2015

Ageing in bottle on lies more than 4 years

Disgorgement: 3 months before shipping

Dosage: EXTRA-BRUT - sugar 4 g/L

Annual production: 3 904 bottles

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