

CRAMANT Grand Cru

Extra-brut Millésimé – SPECIAL CLUB

«An elegant, smooth and deep»

Our vintage « CRAMANT GRAND CRU » is, with no doubt, our “favourite”. 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.



VINTAGE 2016

Grape variety	100% Chardonnay
Terroirs	100% CRAMANT Grand Cru North of Côte des Blancs

40 % « *Terres des Buissons* »,
23 % « *Champ du Prévot* », « *Grande plante* » et « *Croix* »
21 % « *Bauves* »,
10 % « *Au-dessus du Gros mont* »
6,6 % « *Terroir* »

Vendange	22 th to 27 th September 2016 Natural alcohol 11°3 (no chaptalization)
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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	April 2017
Ageing in bottle	on lies more than 4 years
Disgorgement	3 months before shipping
Dosage	EXTRA-BRUT – sugar 4 g/L
Annual production	3 880 bottles