

## CHAMPAGNE SPECIAL CLUB

### « OGER GRAND CRU » blanc de blancs 2012

**Blending is always our philosophy**, because we prefer harmony to intensity.  
**But we decided from 2012 to create a range of "Special Club – single terroir" in limited quantities.**

We are producing 3 single Special Club "mono cru, blanc de blancs" :  
"CRAMANT", "CHOUILLY" and "OGER". all GRAND CRU from Côte des Blancs ....

"OGER GRAND CRU" 2012 is an interpretation of a unique Terroir, more structured, more masculine and with a different minerality : more smoky and "graphite".

Olivier et Didier Gimonet

#### Blend of OGER – cuvee 158

**100% Chardonnay de OGER GRAND CRU (Côte des Blancs).**

54 % "Terres de Noël" and "Brulis" (heart of Terroir)  
22 % "Champs Nérons" (Oger on chalk)  
23 % "Fondy" (Oger on clay)

**Harvested on the 20<sup>th</sup> and 21<sup>th</sup> of September, 2012. No chaptalisation.**

#### Vinification

- Grapes harvested manually, pressing less than 6 hours after picking
  - split pressing and cold settling
- Temperature controlled alcoholic fermentation in stainless tanks
  - Malolactic Fermentation
- Elevated 8 months on lees (2 racking)
  - Cold stabilization (-4°)
- Light filtration on clay before bottling
- bottling in April 2013 for this cuvee
  - Ageing in bottle, 36 months
- Disgorging 3 months before shipping
  - Low dosage (sugar 4.5 g/l.)
  - Type of plug: CORK

**Production of this blend** : 3.027 bottles (so 500 cases of 6)

**Analysis:** pressure: 5.5 bars/ alcohol : 12.5%Vol / residual sugar : 4.5 g/l

#### Tasting

*« C'est l'expression d'un grand terroir de blanc de blancs, à la fois corpulent et aux lignes épurées. »*