

OGER Grand Cru 2015

Extra-brut Millésimé - SPECIAL CLUB

« 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**.

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: 2015

Terroirs: 100% Oger Grand Cru - south of Côte des Blancs

- 56% « Terres de Noël » and « Brulis » (heart of terroir)
- 32% « Champs Nérons » (Oger on chalk)
- 12% « Fondy » (Oger argilo-calcaire)

Harvest: 11th September 2015 at 11°25 (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°C) et filtration on clay

Bottling: April 2016

Ageing in bottle on lies more than 3 years

Disgorgement: 3 months before shipping

Dosage: EXTRA-BRUT Sugar 4.5 g/L

Annual production: 5 200 bottles

L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTE. A CONSOMMER AVEC MODERATION.