

OGER Grand Cru

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 terroirs” in very limited quantities. These “single terroir” Champagnes are the exceptions that confirm the rule.



VINTAGE 2016

Grape variety	100% Chardonnay
Terroirs	100% Oger Grand Cru South of Côte des Blancs
4 plots:	47% « Terres de Noël » and « Bruly » (heart of terroir) 30% « Champs Nérons » (Oger on chalk) 23% « Fondy » (Oger argilo-calcaire)
Harvest	26 th September 2015 at 11°40 (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 2017
Ageing in bottle	on lies more than 5 years
Disgorgement	6 months before shipping
Dosage	EXTRA-BRUT sugar 4.5 g/L
Annual production	2921 bottles