

OGER GRAND CRU 2017

Extra-brut Millésimé – SPECIAL CLUB

« Power and minerality from a great terroir »

The « OGER GRAND CRU » is the only Gimmonnet 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.



GRAPE VARIETY

100% Chardonnay

TERROIRS

OGER Grand Cru - Côte des Blancs

62 % « Terres de Noël » and « Bruly » (heart of terroir)

20 % « Fondy » (Oger chalky-clay)

18 % « Champs Néron » (Oger on chalk)

HARVEST

4th September 2017 at 11°65 (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

25th april 2018

AGEING BOTTLE

on lies more than 6 years.

DISGORGEMENT

6 months before shipping

DOSAGE

EXTRA-BRUT sugar 4 g/L

ANNUAL PRODUCTION

3,952 bottles