

Chetillon de Haut, Grand Cru, Le Mesnil-sur-Oger – Blanc de Blancs

ÉLISE BOUGY

CHAMPAGNE
ÉLISE BOUGY



LOCALITY: FRANCE - Champagne - Le Mesnil-sur-Oger, Cote des Blancs

APPELLATION: Champagne Grand Cru

GRAPE VARIETY: Chardonnay

WINEMAKER: Élise Bougy

VINEYARD: Chetillon de Haut, Le Mesnil-sur-Oger. Pure iodised chalk with colluvial limestone-chalk formations.

VITICULTURE: Certified organic (Ecocert, 2022). Biodynamic methods since 2021.

WINEMAKING: Ambient yeast primary and malolactic fermentations. No added SO₂. Aged 10 months in 600 L barrels (40%) and stainless steel (60%).

AGING: Secondary fermentation in bottle. Aged sur lattes under natural cork. Disgorged at 1.5 g/l dosage.

BOTTLING: No fining, no filtration. Little to no SO₂.

