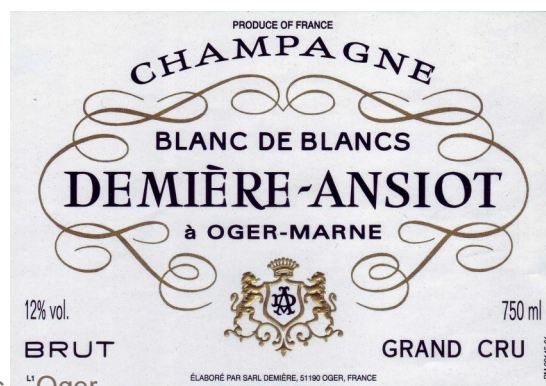


Champagne Brut Blanc de Blancs Grand Cru, NV

Demière-Ansiot



LOCALITY: FRANCE – Champagne – Côte des Blancs – Oger

APPELLATION: Champagne

GRAPE VARIETY: 100% Chardonnay

WINEMAKER: Nicolas Demièvre

VINEYARD: Vines planted in the 1950s and 1970s. Chalk with shallow topsoil. Sunny eastern and southern exposures. Density of 7500 vines/ha.

VITICULTURE: HVE certified. Chablis pruning. Yield 61.5 hl/ha.

WINEMAKING: Coquard vertical wood press. Fermented in 50 hl stainless-steel tanks with selected yeasts. No malolactic conversion. 1/3 reserve wine.

AGING: Aged for 3 years on lees.

BOTTLING: Neither fined nor filtered. Dosage: 4 g/L. Disgorged every quarter.

