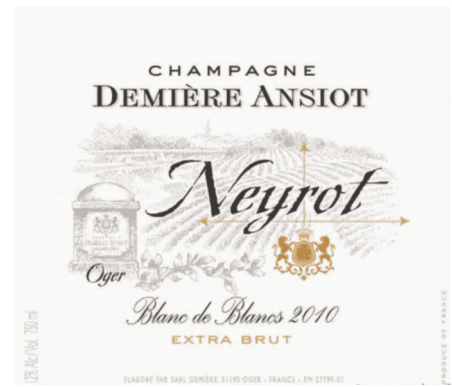


Champagne Extra Brut Blanc de Blancs Grand Cru, Cuvée Neyrot

Demière-Ansiot



LOCALITY: FRANCE – Champagne – Côtes des Blancs – Oger

APPELLATION: Champagne

GRAPE VARIETY: 100% Chardonnay

WINEMAKER: Nicolas Demièvre

VINEYARD: 0.4 ha. parcel located at the bottom of Oger. Vines planted in 1947. Chalk with shallow topsoil. Sunny eastern and southern exposures. 7500 vines/ha.

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

WINEMAKING: Coquard vertical wood press. 8-10 days fermentation in stainless steel vats of 50 hL with selected yeasts. Complete malolactic fermentation.

AGING: Long fermentation in the cold cellars.

BOTTLING: Neither fined nor filtered. Dosage: 1.5 g/L. Disgorged by hand.

