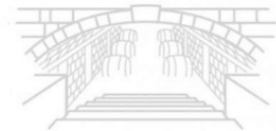


Oger Grand Cru 2017

Domaine VINCEY

CHAMPAGNE
DOMAINE VINCEY
VIGNERONS À OGER



OGER
CHARDONNAY
GRAND CRU

LOCALITY: FRANCE – Champagne – Côte des Blancs – Oger

APPELLATION: Champagne

GRAPE VARIETY: Chardonnay

WINEMAKER: Quentin Vincey

VINEYARD: Approx. 60 years old vines planted over brown clay and limestone on chalk. Density of 8000 vines/ha.

VITICULTURE: Organic and biodynamic (certified AB and Demeter).

WINEMAKING: Fermented over indigenous yeasts in barrels. No malolactic conversion.

AGING: Aged for 12 months on lees in French oak barrels. Regular filled on top (*ouillage*) and light *batonnage*. Then bottled for second fermentation and aged 3 additional years.

BOTTLING: Neither fined nor filtered. Dosage: Brut-Nature, 0 g/L.

