

Extra Brut Grand Cru - Blanc de Blancs

COMPOSITION

100 % Chardonnay Grand Cru
Harvest 2015, blended with 30 % of Reserve Wines
Dosage : 4 g/L of sugar
Bottled in 2016
10.000 bottles produced per year

TASTING NOTES

Sight

Pale gold colour, with green highlights.

Nose

Delicious citrus notes emerging from the glass (lemon). This leads to a very delicate floral fragrance. After a few minutes, we perceive aromas of white bread, slightly toasted, and brioche.

Palate

The attack is fresh and flavorful. As on the nose, we find a beautiful richness of aromas focused on pastry aromas (brioche), which are related to the maturing time in the cellars. The finish offers us a superb minerality and is an expression of the typical character of the Oger terroir .

HOW TO ENJOY IT

A perfect wine to pair with sushis, tuna tartare or even caviar which will perfectly enhance the minerality character from the "Côte des Blancs".

AWARDS

Decanter



Decanter

World Wine Awards 2019
Médaille de Bronze - 86 points



Challenge to the best French Wines
& Spirits for Asia
IXth challenge - Hong Kong 2019
Silver Medal



Champagne
CHAPUY