

Oenophile Non Dosé

BRUT NATURE – 1^{ER} CRU – BLANC DE BLANCS

« Authentic and mineral »

Through this vintage, we want to show the importance of the Terroir without artifice. Indeed, this champagne "non dosé" means without added sugar. It is a cuvee for purists who like the **minerality** of the Terroirs of Côtes des Blancs. Our first cuvée « non dosé » was created on 1985. We were pioneers on the « Brut Nature ».

We do not elaborate a specific blend for this cuvee. Each year, we taste all the vintage cuvee which are maturing on lees in our cellars. When one of them is naturally well balance, we decide to sell it with no dosage. We want to create a wine **naturally balance** between minerality, complexity and delicacy with a **chalky mineral finish**.

"For lovers of Champagnes Blanc de Blancs, this cuvee is welcome to be enjoyed alone, for an intense and intact emotion or to sublimate a platter of seafood.

VINTAGE 2016



Grape variety 100% Chardonnay
Terroirs 100% Côte des Blancs
70% Grand cru - 30% 1^{er} cru

43.5% **CRAMANT** Grand cru
8 plots including « Bateau », « Buissons », "Bauves",
"Champ du Prévost".
24.5 % **CHOUILLY** Grand cru, mainly « Montaigu".
2 % **OGER**
30 % **CUIS** 1^{er} Cru « Croix-Blanche » et « Roualles »

Vinification

Grapes harvested manually, split pressing
Cold settling
Temperature controlled alcoholic fermentation
Malolactic fermentation
stainless tanks 8 months (2 racking)
Cold stabilization (-4°) and filtration on clay

Bottling April 2017
Ageing in bottle more than 4 years
Disgorgement 3 months before shipping
Dosage Brut nature (no sugar added)
Annual production 3.000 bottles