

CRAMANT GRAND CRU 2017

Extra-brut Millésimé – SPECIAL CLUB

«An elegant, smooth and deep»

Our vintage « CRAMANT GRAND CRU » is, with no doubt, our “favourite”. It is a blend from old vineyards (40 years old to more than 100 years old) on this very specific terroir, considered by all as one the two greatest historical villages of the Côte des Blancs. Its silky texture, elegance and depth are unique.

With 12 hectares of Grand Cru, we have never elaborated a cuvée 100 % Grand Cru. Our champagne winemaking philosophy has always pushed us to add a touch of « Cuis 1^{er} cru » to bring freshness in our great vintages because we prefer harmony to intensity. Since the vintage 2012, we have decided to expand our range; the iconic “Grands Terroirs de Chardonnay” is completed by 3 “single terroir” in very limited quantities.

These “single terroir” Champagnes are the exceptions that confirm the rule.



GRAPE VARIETY

100% Chardonnay

TERROIRS

100% CRAMANT Grand Cru, North of Côte des Blancs

65 % « Terres des Buissons »

21% « Bateau »

14 % « Grande plante », « Bauves » and « Bionnes »

HARVEST

5th to 7th September 2017

Natural alcohol 11°5 (no chaptalization)

VINIFICATION

Grapes harvested manually, split pressing

Cold settling

Temperature controlled alcoholic fermentation

Malolactic fermentation

Stainless tanks for 6 months on lees

Cold stabilization (-4°) and filtration on clay

BOTTLING

25th april 2018

AGEING IN BOTTLE

on lies more than 5 years

DISGORGEMENT

3 months before shipping

DOSAGE

EXTRA-BRUT – sugar 4 g/L

ANNUAL PRODUCTION

3 906 bottles