

CRAMANT Grand Cru 2014

Extra-brut Millésimé - SPECIAL CLUB

« Our favourite terroir. An elegant, smooth and deep wine »

Our vintage « Cramant Grand Cru » is, with no doubt, our « crush. It is a blend from old vineyards (40 years old to more than 100 years) 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. Blending is always our philosophy because we prefer harmony to intensity and with 12 hectares of Grand Cru, we had never elaborated of Special Club with only « grand cru ». In our « Classique » Grands Terroirs de Chardonnay, we always add a touch of Cuis 1^{er} cru bringing the freshness, essential of our style.

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 terroirs » Champagnes are the exceptions which prove the rule.



Cépage: 100% Chardonnay

Terroir : 100% Cramant Grand Cru - Côte des Blancs

Vintage 2014 :

14 parcels and 9 "lieux dits"

- 31% « le Bateau » (of which 13% planted in 1911)
- 34,5% « Gros Mont » and « au-dessus du Gros Mont »
- 10,2% « Bauves »
- 8,4% « Bionnes »
- 6% « Buissons »
- 9,1% « Champ du Prévot », « la Croix » and « Grande plante »

Harvest: 13-15th September 2014 at 11°1 (natural)

Vinification:

- Grapes harvested manually, split pressing
- Cold settling
- Temperature controlled alcoholic fermentation
- Malolactic fermentation
- Elevated 6 months on lees
- Cold stabilization (-4°) and filtration on clay

Bottling in: April 2015

Ageing in bottle on lies: more than 4 years

Disgorgement: 3 months before shipping

Dosage: EXTRA-BRUT - sugar 4 g/L

Production: 3 904 bottles