

Carte Or

Champagne

BRUT – Grand cru



Vineyard terroir : Oger - Mesnil sur Oger - GRAND CRU

Grape-varieties : 100 % Chardonnay - Blanc de Blancs

Type of soil : chalky

Average age : 40 years



Pruning/Grape-growing : chablis

Harvest : by hands

Pressing : pneumatic press of 8 000 kg



Wine making : thermo regulated tank and Malo done

Dosage : 8 g/liter - BRUT

Ageing : 4 years in our cellar

Blending : Harvest 2014 and Reserve wine



Alcohol content : 12 %



Bottling : bottle (750 ml), half-bottle (375 ml) and Magnum (1,5)

Reward - Concours : 88/100 in 2016 in Gilbert & Gaillard

Selected by the Hachette Guide 2017 16,5/20 in Gault & Millau

2017 (More articles in our Press Revue)



Particularities : The Carte Or represents the style of our house. His color is pale green with bright reflections. In the mouth feeling fresh with a very balanced acidity. Its final is lemony, iodized and slightly chalky. This wine is perfect for aperitifs, occasions, birthdays and for all the moments of happiness that make life.