

# La Chapelle du Clos 2012

Champagne  
BRUT – Grand cru



**Terroir, soil** : our Clos of Oger - GRAND CRU

**Grape variety** : 100 % Chardonnay – Blanc de blancs

**Type of soil** : chalky

**Average age of the vineyards** : 50 years

**Harvest** : by hands



**Pressing** : pneumatic of 4000 kg

**Wine making** : thermo regulated vats and 10% in oak barrels

**Dosage** : 5 g/liter - BRUT

**Ageing** : 7 years in our cellar in Le Mesnil sur Oger



**Vintage** : 2012

**Alcohol content** : 12 %

**Bottling** : bottle (750 ml) and magnum (1,5l)



**Awards - Concours** : Selected by the Hachette Guide 2017 and the Veron Guide of Champagne 2018

(More precisions in our Press Review)



**Particularities** : it is a wine that is dear to Delphine. It is a single plot cuvée, makes part of the 3 parcels of vineyards of the Clos. A total area of 3.70 ha, located in Oger, near the church. Clos in Champagne are very rare. Delphine Cazals has one of the largest Clos of the Côte des Blancs. The surroundings walls give to bunches an exceptional ripening : one degree extra sugar through the reverberation of its walls.