

Le Clos 2003

Champagne

EXTRA BRUT – Grand cru



Vineyard terroir : In the Clos in Oger - GRAND CRU

Grape-varieties : 100 % Chardonnay - Blanc de Blancs

Type of soil : Chalky Average age : 60 years

Pruning/Grape-growing : Chablis

Harvest : by hands



Pressing : pneumatic press of 4 000 kg

Wine making : thermo regulated vats and 10 % in oak barrels Dosage : 3 g/liter - EXTRA BRUT

Ageing : 10 years on lies



Blending : Vintage 2003

Alcohol content : 12 %

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

Tasting : wine very ripe, rich, generous. Free nose, white flowers, exotic fruits.



Particularities : This wine was created by Delphine and her father in 1995. His bunches come from the oldest vines of the Clos of 3.70 ha, located in Oger. The enclosure gives the grapes an exceptional ripening: one degree extra sugar through the reverberation of its walls. (This is not the case of traditional plots.)