



## *Oger 2016*

*Single-village*

### The Soil:

- Côte des Blancs
- Oger lieux-dits Le Moulin, Terre de Noël, Tournière, Fond des Noyers
- Natural grassing in winter, full ploughing in summer
- Harvested on September 22, 2016

### The Wine:

- 100% Chardonnay Grand Cru
- 100% Oger
- Harvest 2016
- Blocked malolactic fermentation
- Vinification 20% in barrels and 80% in stainless-steel tanks
- Bottled on July 12, 2017

### The Bubbles:

- Minimum aging in the cellar 36 months
- Current dosage at 2 g/l of sugar
- Production 1818 bottles (750ml)  
and 120 magnums (1500ml)



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