

Produced from 4 parcels of our Oger terroir, in a mineral and fruity style, this mono-village is the very first of a new series of wines of our new identity.

Grape Varietals: 100 % Chardonnay « Grand Cru »

The Blend: Harvest 2014

The Vineyards: 4 plots located around the village of Oger (total 0.60 ha)

Winemaking Technical Info:

- Blocked malolactic fermentation
- Aged on its lees in a stainless-steel tank
- Aging: 36 months minimum in the cellar
- Dosage : 2 g/l of sugar

Bottling Sizes Available:

New Bottle Shape unique to the house 750 ml



CHAMPAGNE PERTOIS MORISET

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