

# Single vineyards from our Domain

## OUVRAGE

GRAND CRU – ÉLEVÉ SOUS LIEGE

OUVRAGE is a Grand Cru "single vineyards-based" Cuvée, made from a blend of two plots of Champagne Grands Crus: Oger on the Côte des Blancs and Aÿ on the Montagne de Reims. This cuvée is worked by hand, "corked with a staple" in the drawing and aged on lees in the bottle for 5 years.

Extra-brut without artifice, OUVRAGE guarantees splendour and authenticity.

### Origin of the wines

For a responsible and identity-building profile, this "OUVRAGE" is made from :

- 1 plot of chardonnay in Oger:

**Les Hureaux** which is located halfway up the slope and just behind the village of Oger, a 42-year-old vineyard.

- 1 plot of pinot noir in Aÿ :

**Le Meurtet** located on the emblematic hill overlooking the village of Aÿ, 46 year old vines. These 2 plots are cultivated without herbicides, without pesticides and with soil ploughing.

### Technical Datas

**Grape Varieties / Crus :** 40% chardonnay from the plot **Les Hureaux** in OGER  
60% pinot noir from the plot **Le Meurtet** in Aÿ

**Vinification :** alcoholic fermentation with LALLIER yeasts  
partial malolactic fermentation

**Blend :** 80% wines from the year and 20% Reserve wines

**Tirage :** bottle capped with cork and staple

**Aging on lees :** 5 years in our old cellar in Aÿ

**Disgorgement :** 5 months before shipment

**Dosage :** Extra Brut : 3 g/l

### Tasting

**Color :** beautiful golden-yellow hue

**Flavors :** nectar of elegance and complexity; light roasting and minerality

**Tasting :** Elegant, complex, fresh and long. Buttery and brioche aromas, lightly toasted, with the fruitiness of apricot and a balanced velvety finish.

Serve between 8°C and 10°C in a large glass for the aromas to develop.

It is a great wine that reveals itself as the minutes go by. It can be perfectly appreciated as an aperitif, then on fish and shellfish. A champagne of all instants for the initiated, which ensures splendour and personality

**OUVRAGE** can be decanted and corked half an hour in the fridge before serving.

