



GRANDS CRUS
D'EXCEPTION DE CHAMPAGNE

C 17

VINTAGE 2018

THE BLEND OF THE 17 GRAND
CRU VINEYARDS OF CHAMPAGNE

THE HARVEST :

August 31, 2018 by the **15 growers** of the association Grands Crus d'Exception de Champagne in the **17 Grands Crus** of Champagne

GRAPE VARIETIES AND ORIGINS OF THE GRAPES :

- **CHARDONNAY** : Avize – Chouilly – Cramant – Le Mesnil-sur-Oger – Oger – Oiry
- **PINOT NOIR** : Ambonnay – Aÿ – Beaumont-sur-Vesle – Bouzy – Louvois – Mailly-Champagne – Puisieulx – Sillery – Tours-sur-Marne – Verzenay – Verzy

Selection by the growers of the most beautiful grapes in their best parcels

PRESSING :

August 31, 2018

235 kg of each Grand Cru vineyard blended in a traditional vertical wine press, for a total of **4,000 Kg**

65% Pinot Noir - 35% Chardonnay

WINEMAKING :

Casking on September 1, 2018 in one 10-hl "foudre", one 6-hl "demi-muid" and five 2.25-hl barrels

Malolactic fermentation

BOTTLING :

April 9, 2019

1,600 magnums



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grandscruschampagne@gmail.com – <https://grands-crus-exception.com>

L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTE. A CONSOMMER AVEC MODERATION.