



Cuvée	Vintage	Disg. Date	Cepage	Lieux-Dits	Terroir	Fermentation	Malolactic Fermentation	Base/Reserve Wine	Dosage	Yield & Production	Élevage
Brut Blanc de Blancs Grand Cru	NV		100% CH	3.5 ha 100% Grand Cru terroir in Oger and Le Mesnil-sur-Oger: <i>Tartelette</i> 0.18ha planted in 1976; <i>Moulin</i> 0.24 ha planted in 1970; <i>Mont Chenevaux</i> , 0.16 ha planted in 1959	Lutte Raisonnée; chablis pruning; 7500 vines/ha; 61.5 hL/ha . Chalk with shallow topsoil. Average vine age is 40 years. Vineyards benefit from sunny eastern and southern exposures.	Traditional 4,000-kilogram Coquard vertical wood press. 50hL stainless steel tanks with selected yeasts; Long bottle fermentations in the cold cellars. Disgorged by hand.	None		6g/L	1 100 cases avg.	No Fining, No Filtration; 3 years on lees
Brut Blanc de Blancs Grand Cru	NV	JAN '18						100% 2014			
Brut Blanc de Blancs Grand Cru	NV	FEB '19						Base 2016; Reserve 2014-2015			
Brut Blanc de Blancs Grand Cru	2012	JAN '18	100% CH	3.5 ha 100% Grand Cru terroir in Oger and Le Mesnil-sur-Oger: <i>Tartelette</i> 0.18ha planted in 1976; <i>Moulin</i> 0.24 ha planted in 1970; <i>Mont Chenevaux</i> , 0.16 ha planted in 1959	Lutte Raisonnée; chablis pruning; 7500 vines/ha; 61.5 hL/ha ; 3.5 ha 100% Grand Cru terroir in Oger and Le Mesnil-sur-Oger. Chalk with shallow topsoil. Average vine age is 40 years. Vineyards benefit from sunny eastern and southern exposures.	Oxidative; Traditional 4,000-kilogram Coquard vertical wood press. Long bottle fermentations in the cold cellars. Disgorged by hand.	None		4g/L	250 cases avg.	No Fining, No Filtration
Brut Blanc de Blancs Grand Cru	2013	FEB '19	"	"	"	"	"	all 2013	"	"	"
Brut Blanc de Blancs Grand Cru	2015 in Magnum	FEB '19	"	"	"	"	"	all 2015	"		"

Brut Blanc de Blancs, <i>Cuvée Neyrot</i> Grand Cru	2012	JAN '18	100% CH	Neyrot is a 0.40 ha parcel located on one the best terroirs (shallow, very chalky soils) at the bottom of Oger. Nicolas Demière's grandfather originally planted this vineyard in 1947; mid-slope south facing	Lutte Raisonnée; chablis pruning; 7500 vines/ha; 61.5 hL/ha ; chalk with a very thin upper soil (20cm)	Oxidative; Traditional 4,000-kilogram Coquard vertical wood press. Short (8-10 days) fermentation in stainless steel vats of 50hl with selected yeasts; Disgorged by hand.	None	all 2012	1,5g/L	40 cases avg	No Fining, No Filtration
Brut Blanc de Blancs, <i>Cuvée Neyrot</i> Grand Cru	2012	FEB '19	"	"	"	"	"	all 2012	"	"	"