



À L E M E S N I L S U R O G E R

J.L. Vergnon

C H A M P A G N E



O.G. 2011 BRUT NATURE

This single plot vintage cuvée, "Chemin de Flavigny", from the terroir of Oger. This generous vintage will surprise you with its aromatic and gourmet expression all in roundness.

Color : Lemon yellow with a small bead of foam on the surface.

Nose : Pastry flavors and orange zest. Then more complex with wheat, white fruit, toast, coffee ...

Mouth : Fresh and round, vinosity and volume in the mouth. Finale with flavors of biscuits and almonds. Is distinguished from other wines by its greedy and round side.



Grand Cru 100% Chardonnay



Single plot from Oger : Chemin de Flavigny



Vinification and ageing in steel tank.
Bottling in July 2012



5 years in our cellars before disgorging



Dosage Brut Nature : 0 g. / l.



Production : 3'121 bottles



Ageing potential : 10 to 20 years



Drinking temperature : 9 to 10 °c

