



CHAMPAGNE
BOCHET-LEMOINE

à Cormoyeux - France

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**LES GRIMPRÉS
1955**

Designation : Champagne

Cuvée : Les Grimprés 1955

Surface area : 8.50 ha

Grape varieties : Chardonnay (100%) The grapes all originate from the same plot

Alcohol level : 12 %

Soil : claim ans limestone

Exposure : south

Viticulture

Reasoned viticulture

Green/wood shavings cover

Harvest

On-site maturity controls

The grapes are hand-picked only and sorted directly on the vine.

Vinification

Direct pressing of the whole harvest and juice classification. This plot is processed separately. Alcoholic fermentation in thermoregulated stainless steel tanks; total malolactic fermentation

Use of selected yeasts. This wine is then preserved on the lees for a minimum of 5 months. Racking process performed when necessary. February: blind tasting - then production of a vintage if that tasting reveals that it is an exceptional year.

Ageing/Dosage

Ageing on laths for a minimum period of 48 months; disgorgement performed 8-9 months before shipment (low: 6.5 g/l). Traditional cork

Awards :

Gault & Millau 2017 : 14/20

Guide Gilbert & Gaillard 2017 : 88/100, Gold Medal