

Oger Grand Cru

Champagne Pierre Gimonnet et Fils , Champagne Wine Region, France

Product details

Vintage:		Drinking:	Now Now
Producer:	Champagne Pierre Gimonnet et Fils	Alcohol:	
Region:	Champagne Wine Region	Variety:	
Country:	France		

Tasting notes

The only solely Grand Cru Cuvée that Gimonnet makes. This is a new release to the UK market. Oger is an expression of the terroir; richer and rounder, atypical of the house style. A savoury, rich Champagne, showing toasty, smokey and mushroom flavours. Powerful and complex supported by the acidity the house holds dear. It finishes with a freshness and lemon curd flavours.

About the producer

Overseeing 28 ha of vineyards exclusively planted with Chardonnay, Didier and Olivier Gimonnet are carrying on the family tradition of crafting superb Blanc de Blancs. The House has mastered the Chardonnay grape like no other producer by creating a non-vintage Brut of remarkable purity and a range of distinctive vintage Blanc de Blancs that explore the variety of the grape and the exceptional terroir. Even their Rosé continues to be an ode to Chardonnay, accounting for almost 90% of the blend. Their ethereal, elegant and extremely long-lived Champagnes are simply a must-have for any Champagne lover.

