



2008 Guiborat "Le Mont Aigu" Blanc des Blancs Grand Cru Extra Brut

VARIETIES: 100% Chardonnay

COMPOSITION: 100% from 2008 vintage

VINEYARDS: Côte des Blancs Grands Cru de Chouilly. From a single parcel - Mont Aigu planted in 1970.

VINE AGE: 46 years

VINIFICATION: Only the first juice of the press is used. Fermentation takes place in 50% stainless steel and 50 % barrels (400L). Ageing on lees for 7 months.

MALOLACTIC FERMENTATION: No

ELEVAGE: 60 months sur latte. After disgorgement, and additional 12 months in bottle before release.

DOSAGE: 5.5 grams/liter

DATE OF DISGORGEMENT: December 2015

PRODUCTION: 700 bottles

