



2011 Guiborat "Prisme.11" Blanc des Blancs Grand Cru Extra Brut

VARIETIES: 100% Chardonnay

COMPOSITION: 89% from 2011 vintage + 11% reserve wine from 2010

VINEYARDS: Estate vineyards located in the villages of Cramant / Chouilly / Oiry

VINE AGE: 30+ years

VINIFICATION: Only the first juice of the press is used. Fermentation takes place in stainless steel tank. Ageing on lees for 7 months.

MALOLACTIC FERMENTATION: Partial

ELEVAGE: 41 months sur latte. After disgorgement, additional 6 months min. in bottle before release.

DOSAGE:
4.5 grams/liter

DATE OF DISGORGEMENT:
January 2016

