



2011 Guiborat "Pur Prisme" Blanc des Blancs Grand Cru Brut Nature

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 18 months.

MALOLACTIC FERMENTATION: Partial

ELEVAGE: 30 months sur latte. After disgorgement, additional 6 months min. in bottle before release.

DOSAGE: 0 grams/liter

DATE OF DISGORGEMENT: November 2015

