

CHAMPAGNE

PIERRE GERBAIS

Celles-sur-Ource



L'Osmose

The balance of a wine that comes from two Chardonnay plots: one south-facing, "the right way", for its richness and the other facing north, "the wrong way," for its freshness.

Composition : 100% Chardonnay

Blended from historical Chardonnay vines older than 50 years : "Les Côtes" and "Champ Viole"

Vineyards rooted in Kimmeridgian soil, composed of marl and limestone, situated in the village of Celles-sur-Ource, in the heart of the Côte des Bar.

A natural wine-growing process, recommended by Ampelos since 1996 and certified of High Environmental Value. Limited yields from vineyards with an average age of 30 years. Mechanical tillage, without use of synthetic products.

Vinification

Manual harvesting
Cold settling: 12°C
Alcoholic and malo-lactic fermentation
Maturing on fine lees in vats
Without fining or filtration
Matured on laths in bottles: 36 months
Dose: 3-4 g/l, Extra-Brut
Disgorgement: 6 months prior to going on sale
Production of 7000 bottles per year

Analysis

Alcohol: 12%
pH: 3.01
Total SO₂: 30mg/L