

## 2015 Special Club 'Oger Grand Cru'

Champagne Pierre Gimonnet et Fils , Champagne Wine Region,  
France

### Product details

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<b>Vintage:</b>	2015	<b>Drinking:</b>	2022 2030
<b>Producer:</b>	Champagne Pierre Gimonnet et Fils	<b>Alcohol:</b>	12.50%
<b>Region:</b>	Champagne Wine Region	<b>Variety:</b>	
<b>Country:</b>	France		

### Reviews

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*"Tightly wound and intensely mineral, this is a very serious and concentrated vintage champagne that just needs a bit more time in the bottle for the still discreet citrus notes to unfold. However, there are already so many layers of flavor on the tightly focused palate and at the long, very exciting finish. Disgorged in April, 2021. Drink or hold."*

95 Points, James Sucking

*"The richest and most exuberant of these lieux-dits bottlings—reflecting both site and vintage—is the 2015 Brut Special Club Oger Grand Cru, a dramatic wine that bursts with aromas of confit citrus, pear, peach and white flowers. Full-bodied, layered and enveloping, it's broad and fruit-driven, even if it isn't as fine-boned or elegant as the Cramant and Chouilly Special Clubs."*

93 points, William Kelley, Wine Advocate

Special En Primeur price. Landing in December.



### About the producer

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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.