

CHAMPAGNE ÉTIENNE OUDART

A BRUGNY

BRUT ORIGINE



<i>Land</i>	Southern hillsides from Épernay
<i>Age of the vines</i>	55 years
<i>Certificates</i>	HEV & SVC - Certified in 2018 
<i>Harvest</i>	2015
<i>Blending</i>	25% Chardonnay 15% Pinot Noir 60% Pinot Meunier Including 30% of reserve wine from our perpetual reserve
<i>Dosage</i>	9 g/L
<i>Winemaking</i>	Thermo-regulated stainless steel tank certified ISO 22 000
<i>Malolactic Fermentation</i>	100%
<i>Draw</i>	April 2016
<i>Production</i>	25 000 bottles
<i>Aging</i>	67 Months
<i>Disgorging</i>	Novembre 2021
<i>Eye</i>	Pale and shiny gold.
<i>Nose</i>	The wine is generous, round and balanced.
<i>Mouth</i>	We discover notes of white peaches that brings freshness, while leaving a sensation of generosity in the mouth.

Le Manoir des Arômes - 15 rue de la Grange Jabled - 51530 BRUGNY
Tél. +33 (0)3 26 59 98 01

contact@champagne-oudart.com - www.champagne-oudart.com

The abuse of alcohol is dangerous for your health. Consume with moderation.

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Since 2015, Champagne Étienne Oudart is committed to a strong environmental approach, rewarded in 2018 with a double certification “High Environmental Value” and “Sustainable Viticulture in Champagne”.



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Ph

3.07

Acidity

4.2 g/L

SO₂

57 mg/l

Pressure

6 Bar

Type of bottles

Bottles Ecova
Light bottle 835 g
Made in France

Type of cork

Technological cork
Mytik Diam
Made in France

Code GTIN

3760243531033



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