


# CHAMPAGNE ÉTIENNE OUDART

A BRUGNY

## BRUT RÉFÉRENCE



<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>	33% Chardonnay 33% Pinot Noir 33% Pinot Meunier Including 30% of reserve wine from our perpetual reserve
<i>Dosage</i>	8 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>	30 000 bottles
<i>Aging</i>	67 Months
<i>Disgorging</i>	November 2021
<i>Eye</i>	Pale gold, shiny and slightly coppery.
<i>Nose</i>	After aeration, the toasted is revealed as well as aromas of brioches and Hazelnut.
<i>Mouth</i>	The freshness covers the palate in a frankly and ample way.



Le Manoir des Arômes - 15 rue de la Grange Jabled - 51530 BRUGNY

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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”.



## *Brut Référence*

*Ph*

3.00

*SO<sub>2</sub>*

63 mg/l

*Type of bottle*

Bottles Ecova

Light bottle 835 g

Made in France

*Acidity*

4.3 g/L

*Pression*

6 Bar

*Type of cork*

Technological cork

Mytik Diam

Made in France

*Code GTIN*

3760243531231



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