

CHAMPAGNE ÉTIENNE OUDART

.....A BRUGNY

BRUT ROSÉ 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>	2017
<i>Blending</i>	20% Chardonnay 30% Pinot Noir 50% Pinot Meunier Including 20% of red wine.
<i>Dosage</i>	10 g/L
<i>Winemaking</i>	Thermo-regulated stainless steel tank Certified ISO 22000
<i>Malolactic Fermentation</i>	100 %
<i>Draw</i>	April 2018
<i>Production</i>	10 000 bottles
<i>Aging</i>	45 Months
<i>Disgorging</i>	January 2022
<i>Eye</i>	A superb salmon pink with silvery reflections.
<i>Nose</i>	Great aromatic finesse.
<i>Mouth</i>	The red fruits are revealed through notes of cores and kirsch.



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”.



Brut Rosé Référence

Ph

3.15

Acidity

4.1 g/L

SO₂

54 mg/l

Pressure

6 Bar

Type of bottles

Bottle Ecova

Light bottles 835 g

Made in France

Type of cork

Technological cork

Mytik Diam

Made in France

Code GTIN

3760243531330



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