

# CHAMPAGNE ÉTIENNE OUDART

.....A BRUGNY

## EXTRA-BRUT MILLÉSIMÉE 2014



<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>	100% in 2014
<i>Blending</i>	20% Chardonnay 40% Pinot Noir 40% Pinot Meunier
<i>Dosage</i>	3g/L
<i>Winemaking</i>	Thermo-regulated stainless steel tank certified ISO 22 000
<i>Malolactic Fermentation</i>	100 %
<i>Draw</i>	April 2015
<i>Production</i>	5 000 bottles
<i>Aging</i>	79 Months
<i>Disgorging</i>	November 2021
<i>Eye</i>	The color is a very discreet pale gold.
<i>Nose</i>	Fine, floral, discreet and complex at the same time.
<i>Mouth</i>	Vinous and fresh in which the aromas of hawthorn and acacia enter the scene after ventilation.

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](http://www.champagne-oudart.com)

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

# CHAMPAGNE ÉTIENNE OUDART

..... A BRUGNY

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”.



## ***Extra- Brut***

*Ph*

3.09

*SO<sub>2</sub>*

29 mg/l

*Type of bottles*

Bottles Ecova

Light bottles 835 g

Made in France

*Acidity*

4.3 g/L

*Pressure*

6 Bar

*Type of cork*

Technological cork

Mytik Diam

Made in France

*Code GTIN*

3760243537141



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.