

# OUDIETTE x FILLES 'COMPOSITION' EXTRA BRUT CHAMPAGNE



Chardonnay and Pinot Noir, an assemblage of the best parts of their 35-year-old plots. Fine perlage. Nothing short of outstanding, with composition featuring precise minerality and fresh fruit on the nose, and an open and energetic palate that makes this an incredible Champagne to drink now and over the coming years. Practicing Organic.

From Beaunay in the Coteaux du Petit Morin in Champagne, France. 30+ year old vines grown in Bas Vigny, Gourdaines, and Sablonnières parcels. The soil is clay, loam and sand with a chalky subsoil. The grapes were harvested by hand. Pressing just 5 minutes from the vineyards in *Coquard* basket press, alcoholic fermentation and 10 months aging in used Burgundy barrels. Malolactic fermentation is natural and spontaneous. Secondary fermentation is *Méthode Champenoise with liqueur de tirage* from concentrated musts from her vineyards. Aged 17 months in bottle before disgorgement on the lees *sur lattes*. Unfiltered/Unfined.

Oudiette x Filles is the realization of a dream of third-generation vigneronne Margot Laurent, with the support of her sister, Charlotte and mother, Florence. Historically, Champagne is a wine region built on the talent, resilience, and resourcefulness of women. Oudiette x Filles is a celebration of that legacy, inspired by the example of their grandmother. Margot's project is a micro-winery focused on absolute expression of her terroir through singular vineyards, vintages, grape varieties and wines, without manipulation or additions. Margot took over the tiny family estate in 2015, which consists of 6.2 acres split into nine plots of chardonnay and pinot noir located primarily in the Val du Petit Morin, south of Épernay, near the village of Beaunay. Beaunay is located in the northern part of the Val du Petit Morin in the Côte des Blancs, south of a small forest which separates it from the Côteaux Sud d'Épernay area. The region's name comes from the Petit Morin river, which has its source in the Val-des-Marais commune.

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## Tasting Note:

### OUDIETTE x FILLES 'COMPOSITION' EXTRA BRUT CHAMPAGNE

Select Chardonnay & Pinot Noir from 35-year-old plots. Fine perlage; nothing short of outstanding, featuring precise minerality, fresh fruit & an open & energetic palate. Practicing Organic.

## Shelf Talker:

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