

OUDIETTE x FILLES 'LES SABLONNIÈRES' BLANC DE NOIRS EXTRA BRUT CHAMPAGNE



100% Pinot Noir and Pinot Noir droit. Les Sablonnières is particularly suited to producing fine pinot noir that is both well-structured and immediately inviting, with a beautiful nose and effortless grace. Fine, persistent perlage and creamy mousse. Yeasty aromas with ripe green apple, lemon zest, honey, wet stone, florals and notes of brioche and smoke. Salty minerality, pure fruit, good acidity and immense length. A champagne of great complexity, richness and spectacular elegance. Practicing Organic.

From Beaunay in the Coteaux du Petit Morin in Champagne, France. 35+ year old vines grown in the Sablonnières vineyard, a tiny plot of just .568 acres. South-southwestern exposure at 200m. The soil is sandy-clay topsoil with chalky subsoil. The grapes were harvested by hand. Pressing just 5 minutes from the vineyards Coquard press with an inclined plate (the latest generation of Coquard). Only the heart, or the *cœur de cuvée*, of the first pressing is utilized. 90% of primary fermentation occurs in used (5-7 years old) Burgundy oak barrels, and 10% in new barrels, without fining, filtration, or cold stabilization. Malolactic fermentation is natural and spontaneous in the barrel. Wines are naturally stabilized and aged for 10 months in the same oak barrels with *bâtonnage* three times. Aged 36 months in bottle before disgorgement and a dosage of concentrated grape must from her vineyards (*Méthode Champenoise with liqueur de tirage*). 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 Coteaux 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 'LES SABLONNIÈRES' BLANC DE NOIRS EXTRA BRUT CHAMPAGNE

100% Pinot Noir & Pinot Noir droit. Fine, persistent perlage & creamy mousse; yeast, green apple, lemon zest, honey, wet stone, florals, brioche & smoke; salty minerality, pure fruit, good acidity & immense length; complex & rich; spectacular elegance. Practicing Organic.

Shelf Talker:

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