



## OUDIETTE x FILLES 'UNI TERRE III' BLANC DE BLANCS EXTRA BRUT CHAMPAGNE

100% Chardonnay, 35+ year old vines, 36 months of bottle aging. Gentle saline aromas with brioche and citrus. Bright and lively. Complex and elegant. Flavors of buttercream, chalk, small fruits, yeast and apple. Fresh with finesse, salinity and nice length. Practicing Organic.

From Beaunay in the Coteaux du Petit Morin in Champagne, France. 35+ 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 Coquard press with an inclined plate (the latest generation of Coquard). Only the heart, or the *coeur de cuvée*, of the first pressing is utilized. Alcoholic fermentation and 10 months aging in used (5-7 years) Burgundy barrels. Malolactic fermentation is natural and spontaneous. Secondary fermentation is *Méthode Champenoise with liqueur de tirage* from concentrated musts from her vineyards. Aged a minimum of 36 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:

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### Shelf Talker:

#### OUDIETTE x FILLES BLANC DE NOIRS EXTRA BRUT CHAMPAGNE 'UNI TERRE III'



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