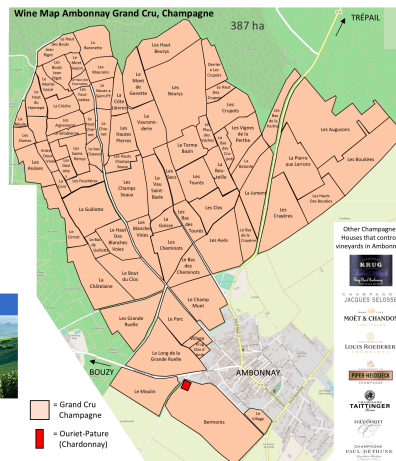
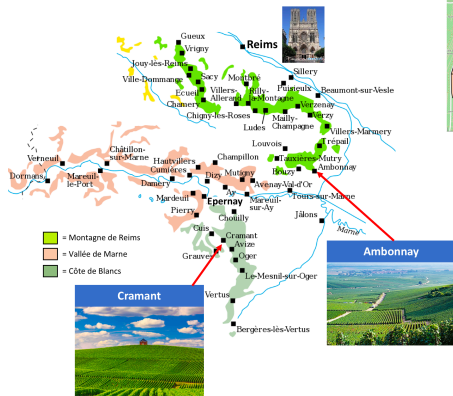


Technical Sheet

Ouriet-Pature - Champagne - Grand Cru - Blanc de Blancs - 2025 Delivery

Your Vineyard, Location:

The Champagne Region



The vineyards for your Champagne are located in Ambonnay in the Montagne de Reims region of Champagne and in Cramant in the Cote de Blancs Region. Both are Grand Cru Villages. One of the plots is just outside their estate in Ambonnay.

Your Champagne:

Description:

Fresh, pure, elegant. Delicate notes of white flowers, citrus and apples.

Grand Cru Champagne.
Blanc de Blancs.
100% Chardonnay.

Perfect for celebrations and as an aperitif, for starters or for seafood, white fish, chicken or soft cheese.

Food Pairing - Examples:



Aperitif Lobster, White Chicken Soft
oysters, fish cheese
other e.g. Brie,
seafood Camembert

Time Plan - 2025 Season:

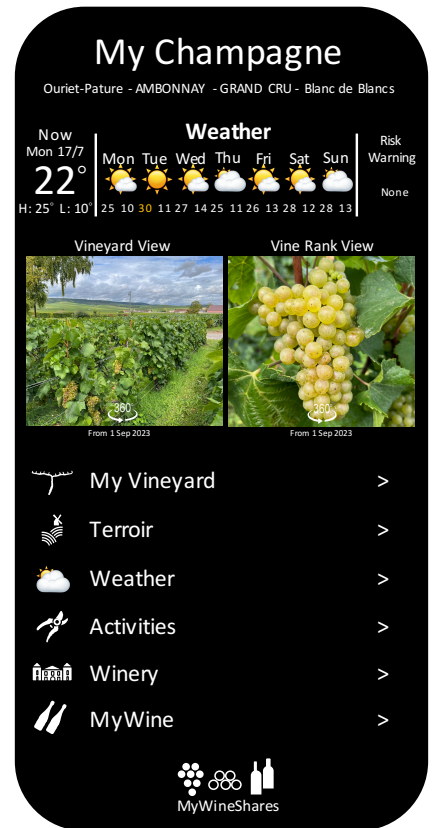
You follow the 2025 season in the vineyard, and then an older vintage Champagne is delivered in Nov 2025.

Plowing, Pruning	Jan-Mar 2025
Bud Burst	Early April 2025
Flowering	Late May 2025
Grape Growing	May-Aug 2025
Harvest, Pressing	Aug-Sept 2025
1st Fermentation	Sept-Oct 2025
Bottling, 2nd Ferm.	Jan 2026 -

Delivery: Oct-Nov 2025

(The delivered Champagne will be mainly from 2019 or 2020 - in this season)

App Access:



In the app you will get to know your wine and your wine maker. You can also follow the grape growing and wine making process of your wine. Access to the app will be provided shortly after order confirmation.

Winery:

CHAMPAGNE

Ouriet - Pature

PROPRIÉTAIRE-RÉCOLTANT
GRAND CRU

Price, Terms:

- Quantity: 6 bottles
- Delivery: To the home address in GER, ITA, SPA, FRA NLD, BEL or LUX
- Price: **190 EUR** in total incl. Transport and VAT
- Payment schedule: 100% before shipment Nov 2025.

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For more information, see:

www.MyWineShare.com

Or contact: ah@MyWineShare.com

