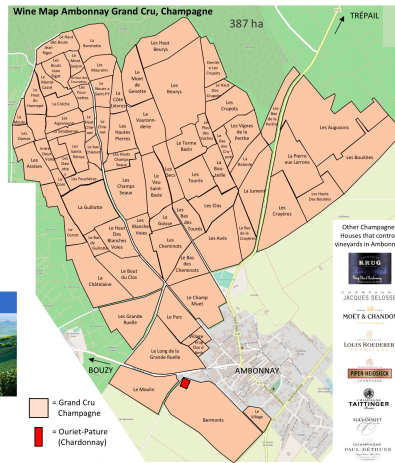
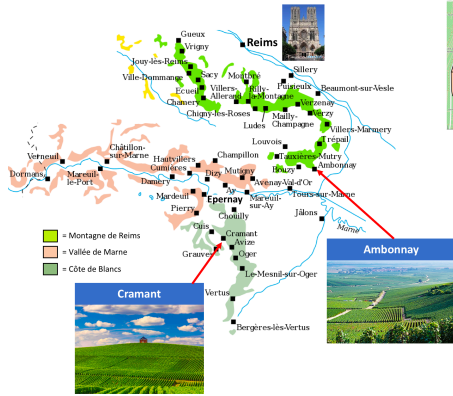


#### Your Vineyard, Location:

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 2024 season in the vineyard. An older vintage Champagne is delivered in Apr-May 2025.

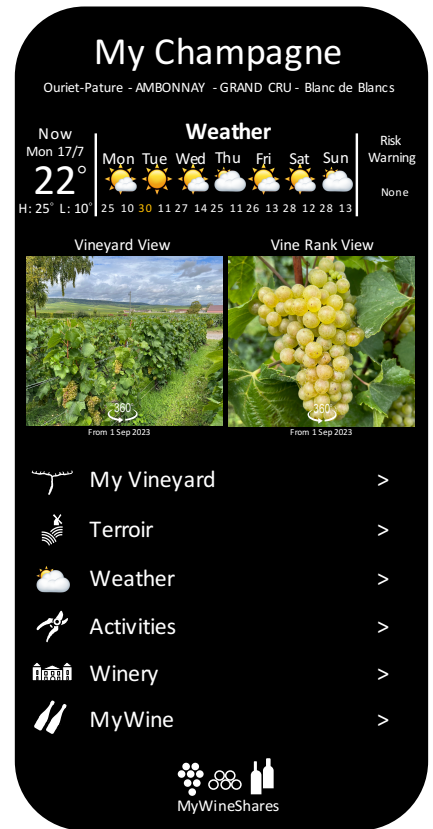
Plowing, Pruning	Jan-Mar 2025
Bud Burst	Early April 2025
Flowering	Late May 2025
Grape Growing	May-Aug 2025
Harvest, Pressing	Aug-Sept 2025
1st Fermentation	Sept-Oct 2025
Bottling, 2nd Ferm.	Jan 2026 -

##### Delivery: May 2025

(The delivered Champagne will be mainly from 2020 or 2021 - 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 your local VP
- Price: 2790 NOK in total (465,- per bottle)
- Payment schedule: - 100% at delivery May 2025
- In Norway, the wine can be picked up at the local VP shop as a "spesialbestilling".

Follow us on:



For more information, see:

[www.MyWineShare.com](http://www.MyWineShare.com)

Or contact: [ah@MyWineShare.com](mailto:ah@MyWineShare.com)