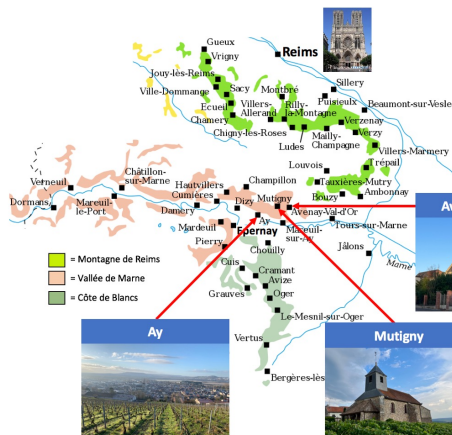


## Your Vineyard, Location:

The Champagne Region



Eric Morlet, the wine maker



Champagne Houses in Ay:



The vineyards for your Champagne are located in Avenay, Mutigny and Ay, in the Vallée de Marne region of Champagne. All 3 are Premier Cru Villages. Ay is perhaps the most famous village, and where Champagne Bollinger is located.

## Your Champagne:

### Description:

Powerful nose with lovely aroma of baked apples, baked rhubarb, cinnamon, brioche. Tasty. Good acidity, fresh. Good length.

Champagne Premier Cru  
Grande Reserve Brut  
65% Pinot Noir, 35% Chardonnay

Partial maturation in oak casks.

### Food Pairing - Examples:

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

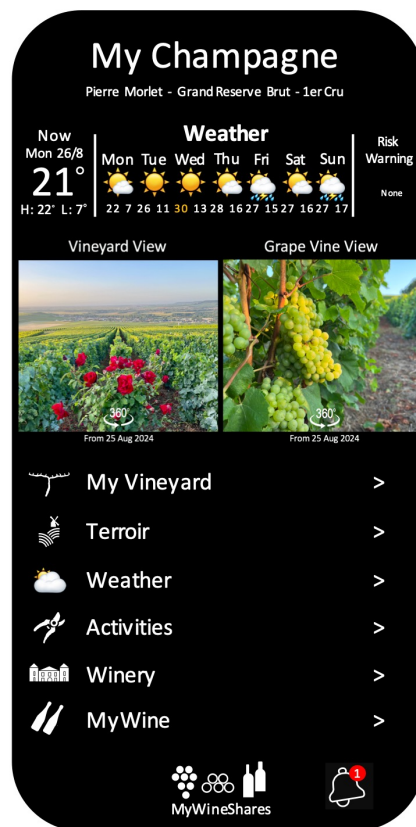
### Time Plan - 2025 Season:

You will follow the 2025 season in the vineyard. An older Champagne is delivered in Dec 2025.

Pruning	Jan - Mar 2025
Bud Burst	Early Apr 2025
Flowering	Late May 2025
Grape Growing	May - Sep 2025
Harvest, Pressing	Sep 2025
1 <sup>st</sup> Fermentation	Sep - Oct 2025
Bottling, 2 <sup>nd</sup> Ferm.	Jan 2026 -

**Delivery:** Dec 2025  
(The delivered Champagne will likely be mainly from 2015 or 2016 - 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:



## Price, Terms:

- Quantity: 6 bottles
- Delivery: To your local VP
- Price: 3120 NOK in total (520,- per bottle)
- Payment schedule: - 100% at delivery Dec 2025
- In Norway, the customer can pick up the Champagne at the local VP shop as a "spesialbestilling".

Follow us on: [Linked in](#) [Instagram](#)

For more information, see:  
[www.MyWineShare.com](http://www.MyWineShare.com)

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

