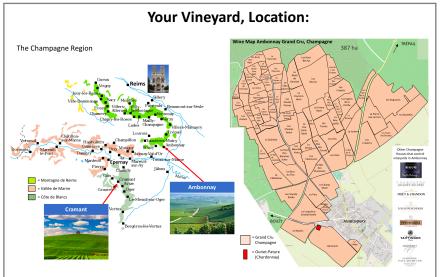
MyWineShare - Changing how we buy, experience and learn about wine.

Technical Sheet







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 - 2024 Season:

You follow the 2024 season in the vineyard. An older vintage Champagne is delivered in Aug-Nov 2024.

Plowing, Pruning
Bud Burst
Flowering
Grape Growing
Harvest, Pressing
1st Fermentation
Bottling, 2nd Ferm.
Jan-Mar 2024
Early April 2024
Late May 2024
May-Aug 2024
Aug-Sept 2024
Sept-Oct 2024
Bottling, 2nd Ferm.
Jan 2025 -

Delivery: Aug-Nov 2024

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



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



Price, Terms:

1. Quantity: 6 bottles

2. Delivery: To your local VP

3. Price: 2700 NOK in total (450,- per bottle)

4. Payment schedule:

- 100% at delivery Aug-Nov 2024

5. In Norway, the customer can pick up the Champagne at the local VP shop as a "spesialbestilling".

Follow us on: **Linked** in



For more information, see: www.MyWineShare.com

Or contact: ah@MyWineShare.com

