

DOMAINE OUDART

Vigneron indépendant du Val de Loire, Touraine, Vallée du Cher



Domaine Oudart is a Family winery of 11 hectares located on the Côteaux de la Vallée du Cher.

The grape varieties as well as the typicity of our terroir enable us to produce wines that are both “fruity and lively” and “powerful and complex”.

All this linked to a reasoned farming of the vine and the wine. The winery is in [organic conversion](#).

The two brothers Philippe and Nicolas work together, in order to combine their know-know and produce great wines



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Gamme Signature



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Cuvée SIGNATURE – OU

Region: Touraine – Cher valley

Color: rosé

Vintage: 2019

Grape variety: 100% Gamay

Aged in Wine tank

Alcohol : 13%

Soil: sand on clay with locally flint deposits.

Winemaking: Fermentation in vats with temperature control. Aging in vats between 4 and 6 months.

Nose: Intense aromas of small red fruits.

Mouth: Fresh attack, strawberry aroma. Well-balanced wine and full of freshness.

Pairing: Aperitif, grill.



DOMAINE OUDART

Vigneron indépendant du Val de Loire, Touraine, Vallée du Cher



Cuvée SIGNATURE – DA

Region: Touraine – Cher Valley

Color: Red

Vintage: 2018

Grape variety: 100% Gamay

Aged : Wine tank

Alcohol : 13%

Soil: and on clay with locally flint deposits.

Aging in vats between 4 and 6 months.

Nose: Intense aromas of small red fruits.

Mouth: Attack of ripe red fruit, soft tannins. Well-balanced and round wine.

Pairing: Aperitif, meats.

DOMAINE OUDART

Vigneron indépendant du Val de Loire, Touraine, Vallée du Cher



Cuvée SIGNATURE – RT

Region: Touraine – Cher valley

Colour: White

Vintage: 2018 and 2019

Grape variety: 100% Sauvignon Blanc

Aged in Wine Tank

Alcohol: 13%

Soil: Sand on clay with locally flint deposits.

Winemaking: Fermentation in vats with temperature control.

Aging in vats between 4 and 6 months.

Nose: Aromas of white flowers.

Mouth: Fresh attack, aroma of white peaches. Well-balanced wine and full of freshness.

Pairing: Aperitif, fish.