

AL

CHAMPAGNE

Autreau-Lasnot

VIGNERON INDEPENDANT

A passion for champagne since 1932

BLEUE NATURE

Blanc de Noirs

Grape variety:

Pinot Meunier 39 % – Pinot Noir 61 %

Years of blending:

harvest 2016

Wine-making: 48% cuve inox
30% élevage en Clayver (grès)
22% élevage demi muid
Malolactic fermentation

Dosage : 0 g/l

This «Bleue Nature» cuvée with a nice lively foam and a golden colour expresses on the nose a great maturity with dried fruit aromas and a nice freshness thanks to the candied fruit aromas.

The attack on the palate is fresh with a pleasant intensity, a fantastic purity and a perfect balance.

A nature brut which will create marvels for the aperitif and enchant the lovers of dosage free champagne.

PRESENTATION OF THE ESTATE

- **Geographical location:** On the right bank of the Marne Valley.
- **Origins:** In 1932, the family, fuelled by a passion for the land, began selling its champagne.
- **Type of soil:** Limestone and clay-limestone.
- **Encepagement:**
65% Pinot Meunier – 15% Pinot Noir – 20% Chardonnay



The Mineral



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L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. SACHEZ APPRÉCIER AVEC MODÉRATION.