

AL

CHAMPAGNE

Autreau-Lasnot

VIGNERON INDEPENDANT

A passion for champagne since 1932

The Spontaneous



Non contractual photo

BRUT ROSÉ

Grape variety:

Pinot Meunier 36% – Pinot Noir 36% – Chardonnay 28%

Years of blending:

Harvest 2018 (100%)

Assembled with red wine (15%)

Pinot Meunier (67%) and Pinot Noir (33%)

Wine-making: Malolactic fermentation

This Rosé Champagne with a copper sheen is a pure taste of seductive pleasure.

Its nose reveals a soft fruitiness with aromas of yellow fruit and a touch of cherry in the finish. It remains fresh thanks to a perfect balance and a lingering quality on the palate.

This charming cuvée can be enjoyed as an aperitif or with meats like duck breast or poultry.

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



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