

AL

CHAMPAGNE

Autreau-Lasnot

VIGNERON INDEPENDANT

A passion for champagne since 1932

CARTE BLEUE BRUT

Blanc de Noirs

Grape variety:

Pinot Meunier 80 % – Pinot Noir 20 %

Years of blending:

Harvest 2015 (31%) – Harvest 2016 (36%)

Harvest 2017 (33%)

Wine-making: Malolactic fermentation

Dosage : 8 g/l

This cuvée, composed of Pinot Meunier, presents a luminous, bright yellow hue with lingering stream of bubbles.

This Champagne is a perfect reflection of the distinctive Vallée de la Marne terroir. Its soft, rounded fruity aromas (yellow fruits) and floral notes leave you with a fresh and generous finish.

This Champagne, a nectar for every occasion, is ideal for an aperitif with friends.

The Distinctive



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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