

AL

CHAMPAGNE

Autreau-Lasnot

VIGNERON INDEPENDANT

A passion for champagne since 1932

the Harmonious



CARTE D'OR BRUT

Grape variety:

Pinot Meunier 25% – Pinot Noir 10% – Chardonnay 65%

Years of blending:

Harvest 2015 (27%) – Harvest 2014 (60%)

Harvest 2013 (13%)

Wine-making: Malolactic fermentation

Dosage : 7 g/l

Composed of a harmonious blend of the three Champagne grapes (Pinot Noir, Pinot Meunier and Chardonnay), this cuvée, with its golden yellow colour, presents citrus aromas with notes of dried and candied fruit. Its floral touch brings finesse and freshness.

A reflection of our expertise, this cuvée is a wonderful accompaniment to an aperitif, but also throughout the meal and even to the cheese course.

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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