

AL

CHAMPAGNE

Autréau-Lasnot

VIGNERON INDÉPENDANT

A passion for champagne since 1932

**MILLÉSIME 2012
BRUT**

Grape variety:

Pinot Noir 40% - Chardonnay 60%

Years of blending:

Harvest 2012

Wine-making: Malolactic fermentation

Dosage : 8 g/l

Produced from the Pinot Noir and Chardonnay grapes, this cuvée is the result of an exceptional harvest.

Aged over many years in our cellars, you will discover its lively effervescence on opening, a sign of its clear and expressive nose. This Champagne, with a carefully measured dosage of sugar, offers a fine structure on the palate and a clear, floral finish.

This successful cuvée should be enjoyed between connoisseurs as an aperitif or with fine food.

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 Unique



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