

AL

CHAMPAGNE

Autréau-Lasnot

VIGNERON INDÉPENDANT

A passion for champagne since 1932

the timeless



RÉSERVE BRUT

Grape variety:

Chardonnay 45%, Blanc de Noirs 55%

Years of blending:

Harvest 2015 (56%) – Harvest 2016 (5%)
Harvest 2017 (39%)

Wine-making: Malolactic fermentation

Dosage : 10 g/l

Composed of blend of the three champagne grapes, this golden champagne with a brilliant sheen presents a beautiful effervescence which does not fail to impress.

The floral notes give rise to aromas of exotic fruits and honey.

This reserve wine can be enjoyed as an aperitif or as a perfect accompaniment for scallops with a white butter sauce.

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



6 rue du Château - 51480 VENTUEIL
Tél. : +33 3 26 58 49 35 - Fax : +33 3 26 58 65 44
E-Mail : info@champagne-autreau-lasnot.com
www.champagne-autreau-lasnot.com

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