

FIRST RULE:
THERE IS NO RULE

OUR ESTATE PLAYS THE FOUR A(CES):
FABRICE, FLORENT, VÉRONIQUE, VIRGINIE,
FOUR THINKING AND CREATIVE MINDS TO GUIDE
THE GAME AND TO DISTRIBUTE THE CARDS AT THEIR CONVENIENCE.

== AND YOU, WHICH TRUMP CARD WILL YOU PLAY? ==

DRAW INTO OUR RANGE, ACCORDING TO YOUR WISH.
TASTE OUR WINES, SHARE THEM, ENJOY YOUR MOMENTS
OF CELEBRATION, DISCOVER THEIR ORIGINALITY. AND MOVE TO
THE NEXT ONE. GO FROM CREATION TO CREATION.

AUTRÉAU-LASNOT CHAMPAGNE

LES BARILS MEUNIER MACERATION ROSÉ

COMPOSITION

100% MEUNIER FROM VENTEUIL (macerated)
2018 harvest • 100% cuvee
Vinification : stainless steel tank
Bottling 2019 • Dosage : 5 g/L
Malolactic fermentation done.

CHARACTERISTICS

FINESSE - CREAMY - CHALKY - PARFUMED

NOSE : it is expressive and reveals the characteristics of the grape variety. Bouquet with all the nuances of red wine, spices and red citrus fruits.

MOUTH : csharp red citrus fruit bouquet with lavender and thyme notes.

Fruit aromas give this champagne plenty of expression. it is also generous.

TO PLAY ON THE TABLE

WITH THE MEAL

As an aperitif for all occasions, Gravlax salmon, sushis, crispy langoustines with basil, tempura of prawns, seaweed mayonnaise, roquette salad...

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