

# CHAMPAGNE BRUT NV AUTREAU-ROUALET



This is a blend of 33 % Pinot Noir from the “Côte des Bars” and 67 % Pinot Meunier from the “Marne valley”.

This relatively short time of preservation permits the wine to express its youth through its emitted freshness.



This Champagne stemmed entirely from black grapes is elaborated in stainless steel tanks ; we then keep it in bottles in our cellars for 18 – 24 months.

The subtle wedding between Pinot Noir and Pinot Meunier lets reveal fine aromas of red fresh fruits.

Recommended for  
aperitifs