CHAMPAGNE AUTRÉAU-LASNOT

Brut Blanc de Noirs "Cuvée IV"

Winemaker
Fabrice and Florent Autréau

Wine Region
Champagne

Story

Founded in 1932, Autréau-Lasnot is a family-owned Champagne house in Venteuil, in the heart of the Marne Valley. Now led by the fifth generation, brothers Fabrice and Florent Autréau with their wives Véronique and Virginie, the estate continues to craft Champagnes rooted in terroir and tradition. The 16-hectare vineyard is planted with Chardonnay, Pinot Noir, and Pinot Meunier and farmed sustainably, with respect for the soil and environment. The south-facing hillside sites allow for expressive, terroir-driven wines.

Vineyard

Located in Venteuil, near Épernay in the heart of the Marne Valley, Autréau-Lasnot benefits from south-facing hillside vineyards. The estate is farmed using sustainable practices, including soil cultivation through plowing and minimal use of chemical inputs, reflecting the family's commitment to preserving both the land and the character of their terroir.

Vinification

Blend of 70% Pinot Meunier and 30% Pinot Noir. Made from the 2021 and 2022 vintages (39%) and the 2023 vintage (61%), this Champagne was bottled in 2024. It underwent malolactic fermentation and is finished with a dosage of 9 g/L, placing it in the Brut category.

Tasting Notes

Pale golden color in the glass. The nose is of exotic fruits, praline, and subtle white chocolate. The palate reveals a complex, layered profile with richness balanced by freshness and a long, elegant finish.

Food Pairing

This Champagne is perfect for any celebration on its own and with poultry, mushroom risotto, or a caramelized onion and goat cheese tart.

QUICK FACTS

Variety

70% Meunier, 30% Pinot Noir.

Aging

Stainless Steel Tanks.