

CHAMPAGNE

Autréau

DE CHAMPILLON

Technical Sheets

Gift Boxes



CHAMPAGNE AUTREAU DE CHAMPILLON

BRUT PREMIER CRU



TECHNICAL ANALYSIS

Pressure at 20 degrees (100 kPa)
6.7

Alcohol content (% vol.)
12.50

Total acidity (g/l H₂SO₄)
4.7

pH
3.07

Disgorging dosage
6 gr. / L

CHARACTERISTICS

The three varieties of grapes gathered in this blend are : the Pinot Noir (40 %), Pinot Meunier (40 %) which give it personality and Chardonnay (20 %) which gives it daintiness.

THE WORDS OF THE OENOLOGIST

A strong gold colour with fine salmon glints. Deep aromas in which fresh fruits dominate with a hint of hazelnut. The taste is full bodied and pleasant due to the heavy fruit. The dosage is light which permits this wine to express its « finesse ».

TASTING

All opportunities, but this well balanced Champagne is recommended for aperitifs and cocktails.

*Available in all sizes from the quarter bottle to the Nabuchodonosor.
Permanent stock until the Matusalem.
For others big sizes, only on request.*

CHAMPAGNE AUTREAU DE CHAMPILLON

EXTRA - BRUT PREMIER CRU



TECHNICAL ANALYSIS

Pressure at 20 degrees (100 kPa)
6.7

Alcohol content (% vol.)
12.50

Total acidity (g/l H₂SO₄)
4.7

pH
3.07

Disgorging dosage
3 gr. / L

CHARACTERISTICS

The three varieties of grapes gathered in this blend are : the Pinot Noir (40 %), Pinot Meunier (40 %) which give it personality and Chardonnay (20 %) which gives it daintiness.

THE WORDS OF THE OENOLOGIST

The Cuvée Extra - Brut with a light dosage allows this Champagne to express perfectly the aromas of our typical terroir of the Champagne area. You will be enchanted by freshness, delicacy and elegance.

TASTING

To enjoy on all occasions

ONLY AVAILABLE IN BOTTLE

CHAMPAGNE AUTREAU DE CHAMPILLON

BRUT ROSÉ PREMIER CRU



TECHNICAL ANALYSIS

Pressure at 20 degrees (100 kPa)
6.6

Alcohol content (% vol.)
12.50

Total Acidity (g/l H₂SO₄)
4.6

pH
3.07

Disgorging dosage
6 gr. / L

CHARACTERISTICS

This Champagne is based on the daintiness and the elegance of the Chardonnay (85 %) together with the colour of the red grapes from the area.

THE WORDS OF THE OENOLOGIST

The pink colour is deep and asserts the character of this blend. The hints of blackcurrant and blackberry enhance the fruit in this light Champagne.

The full and deep nose is marked by fine notes of melon and grapefruit.

The taste is meaty, the foam is onctuous and the aromatic after-taste is long.

TASTING

This pink, warm and solid wine is a « Gourmet Champagne ».

It accompanies wonderfully the dessert.

ONLY AVAILABLE IN BOTTLE

CHAMPAGNE AUTREAU DE CHAMPILLON

BRUT RESERVE GRAND CRU



TECHNICAL ANALYSIS

Pressure at 20 degrees (100 kPa)
7.5

Alcohol content (% vol.)
12.50

Total Acidity (g/l H₂SO₄)
4.5

pH
3.02

Disgorging dosage
6 gr. / L

CHARACTERISTICS

The « Grands Crus » from Aÿ and Chouilly have been selected for this blend, which combines with equality the Pinot Noir and the Chardonnay.

THE WORDS OF THE OENOLOGIST

This bright gold Champagne has also mahogany glints, which is a sign of maturity. Its fruity aromas (peach, melon and raspberry) blend with the aromas of hazelnut and forest.

TASTING

Ideal to serve with whites meats and salads.

ONLY AVAILABLE IN BOTTLE

CHAMPAGNE AUTREAU DE CHAMPILLON

BRUT BLANC DE BLANCS GRAND CRU



TECHNICAL ANALYSIS

Pressure at 20 degrees (100 kPa)
7.5

Alcohol content (% vol.)
12.50

Total Acidity (g/l H₂SO₄)
4.5

pH
3.02

Disgorging dosage
6 gr. / L

CHARACTERISTICS

Just a pure Chardonnay from Chouilly (White Hillside)

THE WORDS OF THE OENOLOGIST

The lemon yellow colour with bright gold and almond green glints is typical of the Chardonnay. The nose is a combination of ripe citrus fruits with a buttery overtone and flowery finish.

TASTING

Ideal to serve with all types of seafood.

ONLY AVAILABLE IN BOTTLE

CHAMPAGNE AUTREAU DE CHAMPILLON

BRUT RESERVE GRAND CRU VINTAGE 2014



TECHNICAL ANALYSIS

Pressure at 20 degrees (100 kPa)
7.2

Alcohol content (% vol.)
12.50

Total Acidity (g/l H₂SO₄)
4.3

pH
3.05

Disgorging dosage
6 gr. / L

CHARACTERISTICS

The famous « Grands Crus » Chouilly and Aÿ give us the privilege to elaborate this Champagne in the exceptional years.

THE WORDS OF THE OENOLOGIST

Topaz-yellow and bright colour.

This vintage has a flowery taste of carnation and apples with fine notes of fern and caramel.

It is in the taste that its maturity is appreciated.

Full bodied and strong, this Champagne is built on the ripe fruit and the floral aromas.

TASTING

For rare moments, but this Champagne can also be served with red meats.

AVAILABLE IN BOTTLE AND IN MAGNUM

CHAMPAGNE AUTREAU DE CHAMPILLON

CUVEE PRESTIGE LES PERLES DE LA DHUY

BRUT GRAND CRU VINTAGE 2014



TECHNICAL ANALYSIS

Pressure at 20 degrees (100 kPa)
7.2

Alcohol content (% vol.)
12.50

Total Acidity (g/l H₂SO₄)
4.2

pH
3.06

Disgorging dosage
6 gr. / L

CHARACTERISTICS

Subtle combination of Pinot Noir and Chardonnay selected in the famous places « Les Bonnotes » in Aÿ and « Mont Aigu » in Chouilly. These lands offer optimum conditions of maturity with grapes full of aromatic promise.

THE WORDS OF THE OENOLOGIST

The colour of this Champagne is young and fresh : bright yellow with light green and coppery red glints.

The taste is intense. Many aromatic notes are in this blend : fresh pineapple, exotic fruits, mint, verbena, rose, acacia flowers.

The dosage built on daintiness and on an acid length gives roundness and lightness to this Champagne.

This vintage is in its prime but has still plenty of life and good years in front of it.

TASTING

To taste in private moments and special occasions.

ONLY AVAILABLE IN BOTTLE - COULD BE DELIVERED IN INDIVIDUAL GIFT BOX

CHAMPAGNE AUTREAU DE CHAMPILLON

CUVÉE 1670

BRUT GRAND CRU VINTAGE 2012



TECHNICAL ANALYSIS

Pressure at 20 degrees (100 kPa)

7.5

Alcohol content (% vol.)

12.50

Total Acidity (g/l H₂SO₄)

4.5

pH

3.02

Disgorging dosage

6 gr. / L

ONLY AVAILABLE IN BOTTLE
(Presented in an individual gift boxe)

CHARACTERISTICS

The human passion, the generosity of the best «Grands Crus» areas from Aÿ-Champagne and Chouilly, as well as a strict selection of the Cuvées have given birth to this subtle blend.

The preparation of this Cuvée is based on the character and structure of the Pinot Noir together with a «soupçon» of Chardonnay, which brings daintiness and elegance to this blend.

The Cuvée 1670 is only made in the exceptionnal years and the vintage brings out a true feeling of passion and wisdom.

THE WORDS OF THE OENOLOGIST

The steady strong colour champagne enthral the glance and hides aromas of dried flowers.

The deep and full nose is reminiscent of the memories of old stewed apples.

Symbol of recognition and liking, this vintage incarnates the pleasure of a great moment.

TASTING

This fresh champagne is perfect to drink both as an aperitif and as an accompaniment to fish and white meat. To drink with passion and meditation ...

CHAMPAGNE AUTREAU DE CHAMPILLON GIFT BOXES

Gift box for 1 bottle



Gift box for 1 magnum



Gift box for 1 bottle & 2 glasses



Gift box for 2 bottles



Gift box for Cuvée 1670
or Perles de la Dhuy



Gift box for 3 bottles