

THE  
OXFORD  
WINE  
COMPANY

## Autréau 1er Cru, Champagne 37.5cl

£13.99



**Vintage:** NV

**Bottle Size:** 37.5cl

**Alcohol %:** 12%

**Country:** France

**Description:** Predominantly a blend of Pinot Noir and Pinot Meunier with some Chardonnay. Pinot Meunier gives the blend body and roundness while the Pinot Noir adds the rich fruit and mouthfilling style. With Chardonnay's fresh acidity this all combines to give a very fresh style of Champagne that can be drunk on all occasions.

**Cepages:** Pinot Noir, Pinot Meunier, Chardonnay

**Group:** Champagne

**Sub group:**

**Colour:** Non-Vintage

**Closure:** Cork

**Producer:**

**Website:**

**Organic/Bio Status:**

**Food / cocktail match:** A half bottle of Champagne for two to accompany the starter of a romantic dinner at home is always a good idea! Pair this with some delicate fish or shellfish.

**Food / cocktail recipe:**

**Press**

**Awards**

**Other Info:** The Autréau Family have been involved in growing grapes and producing Champagne since 1670. Based in the picturesque village of Champillon, near Épernay. The current generation, led by Éric Autréau, maintain the family tradition of producing quality Champagnes from the best grapes from both their own vineyards and those they source on long term contracts from all the best villages in the region. All their

wines are produced and aged in their cellars on the edge of the village overlooking the region's best vineyards on the slopes of the Montagne de Rheims and with views of the Abbey at Hautvilliers, the Marne valley and the historic City of Épernay.