The Champagne area in a few words

The Winery Autréau

Technical Sheets

Gift Boxes

Advertising Material
CHAMPAGNE AREA IN A FEW WORDS

**Geographical location**

North East of France

5 Départements (Essentially Marne, Aisne and Aube and a little bit in Haute-Marne and Seine-et-Marne)

34 282 ha on 5 different areas.

320 Villages including 17 Grand Crus and 42 Premiers crus

Reims is located at 49.5° North latitude, either the most northerly vineyard of France.

**5 grape growing areas**

- **Mountain of Reims (Montagne de Reims)**
  - Majority of Pinot Noir. Clay and limestone soils and chalk in depth.
  - Various sun exposure including a lot to the north.

- **White hillside (Côte des Blans)**
  - Soil made of chalk. Sun exposure : east, south east. Essentially Chardonnay

- **Sezanne hillside (Côte de Sézanne)**
  - Soil made of clay, marl, sand and chalk. Majority of Chardonnay.

- **Marne Valley (Vallée de la Marne)**
  - Clay and limestone soils in majority and a bit of Marl. Exposure to the north on a slope and to the south on the other one. Essentially Pinot Meunier

- **Bars hillside (Côte des Bars)**
  - Limestone and marl soils (as we can see in Chablis area). 100 meters of altitude more than the Marne area. Majority of Pinot Noir.

**Extrem climate for wine growing**

Continental and Oceanic climate.

Average temperature in Epernay : 10.5°C

1 650 hours of sunshine per year (To compare : 2 069 hours in Bordeaux and 1 910 in Burgundy).

Regular and moderate rainfall.

Cold, wind, rain and significant risk of frost in Spring.

Winter frost every 7 years and Spring frost every 3 years on average.

Hailstorm every 5 years !

**Dosage measurement**

<table>
<thead>
<tr>
<th>Dosage</th>
<th>Sugar content</th>
</tr>
</thead>
<tbody>
<tr>
<td>Doux</td>
<td>&gt; 50 g / L.</td>
</tr>
<tr>
<td>Demi - sec</td>
<td>33 - 50 g / L.</td>
</tr>
<tr>
<td>Sec</td>
<td>17 - 35 g / L.</td>
</tr>
<tr>
<td>Extra - Dry</td>
<td>12 - 17 g / L.</td>
</tr>
<tr>
<td>Brut</td>
<td>6 - 12 g / L.</td>
</tr>
<tr>
<td>Extra - Brut</td>
<td>3 - 6 g / L.</td>
</tr>
<tr>
<td>Brut Nature</td>
<td>NO</td>
</tr>
<tr>
<td>Non dosé</td>
<td>SUGAR</td>
</tr>
<tr>
<td>Zéro dosage</td>
<td>ADDED</td>
</tr>
</tbody>
</table>

**Economic Players**

- 4 629 Récoltants Manipulants
  - Approximately 66 millions bottles shipped

- 135 Coopératives (incl. 40 sell their champagnes)
  - Approximately 28 millions bottles shipped

- 392 Négociants
  - Approximately 210 millions bottles shipped

**A specific vinification**

Measurement unit : «The Marc»

One Marc = 4 000 kgs de raisins.

Divided pressing : 1st part : one «Cuvée» of 2 050 liters. 2nd part : two «Tailles» of 250 liters each.

Fermentation and blending.

Bottling : Adding sugar about 24 gr./liter and yeasts.

2nd fermentation in bottle (period of 1 to 3 months)

6 bars of pressure inside the bottle after bottle fermentation.

Ageing on lies : 15 months minimum (Brut non-vintage) or 3 years minimum (Vintage)

Riddling, disgorgement (loss of 1 bar pressure) and adding of «liqueur d’expédition» (Blend with reserve wine and sugar about 600 gr./liter) to make the dosage.

**Blending Art**

Brut non-vintage make 85 % of total production of Champagne area.

This is a blend of different grape varieties, soils and years.
**The History**

Autréau, this name exists since 1670 in the village of Champillon. At this time, the art of champagne’s elaboration did not exist but the family Autréau was a family of artists, which the authors have today their place at the Louvre Museum and at the famous Castel of Versailles in Paris. After that, the wine growing was the first activity of the family but, at the beginning the grapes was sold every year to the big negociants. At the beginning of the 50’s, Gérard Autréau decides to keep his grapes to produce champagne. Approximately 25 years later, Eric (the son) is coming in the Winery to continue to produce champagne and to increase the sell. A few year ago, the third generation (Laurent) is arrived in the Winery and it’s today 3 generations who produce and sell 750 000 bottles per year.

**Vineyard’s Working**

Concerned about the respect of environment but, also concerned by the good maintenance of our vineyards to have a beautiful quality of grapes, we practice sustainable viticulture. Member of the MAGISTER Network which is a viticultural monitoring network, we limit at the maximum the number of intervention for the treatments and we only use friendly products of the vine and environment.

**The Vinification**

Our philosophy is respect of traditions while using modern techniques. The pressing is done slowly in 2 membrane presses to do not extract the color from the skin and to make white wines with 2 black grape varieties. After the pressing, we make a short decantation to do not extract bad smells during the fermentations. The first fermentation is the alcoholic fermentation and the second is the malo-lactic fermentation. All of our vinification are made in stainless still thank. After the fermentation we can have the first tasting to make the first blending tests. When the blending is finished we can make the cold stabilization and the last filtration to have a clear still white wine ready to be bottled. During the bottling, sugar and yeasts are added to the wine to make the third fermentation in bottle, to obtain the bubbles... This fermentation is made in a period of 6 to 8 weeks but, we have to keep the bottles in the cellars for the ageing. For us it’s about 30 to 36 months on lies for the Brut NV and 5 to 6 years minimum for the vintages. The riddling, the disgorgment and the labelling are also made in Champillon and after these last three steps, the champagne is ready to be drink by you!!

**Terroir & Grape Varieties**

At the moment we work 35 hectares of vineyards on four different terroirs :

- **Champillon - Dizy - Hautvillers**  
  Pinot Noir, Pinot Meunier et Chardonnay  
  11 hectares  
  AOP Champagne Premier Cru

- **Ay-Champagne**  
  Pinot Noir et Chardonnay  
  6 hectares  
  AOP Champagne Grand Cru

- **Chouilly**  
  Chardonnay  
  5,5 hectares  
  AOP Champagne Grand Cru

- **Verneuil**  
  Pinot Noir et Pinot Meunier  
  12,5 hectares  
  AOP Champagne

In addition to our proper vineyards, we have some contracts with others owners while not producing champagne and we buy their grapes year after year. This method permit us to control the quality of our supplies in the time and to give a real identity to our range of wines.

**The Marketing**

Our products are only sold in small retailers, restaurants, hôtels, but not in supermarkets.

45% of the production is sold in France and the rest is sold on different export markets essentially in Europe. Our first markets are Belgium, United Kingdom and Germany. We work also a lot in Italia, Slovakia, Swiss, Luxembourg and Finland.

Our next challenges for the next years are the United States of America, Australia and Asia.
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.

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

Available in all sizes from the quarter bottle to the Nabuchodonosor. Permanent stock until the Mathusalem. For others big sizes, only on request.
CHAMPAGNE AUTREAU DE CHAMPILLON EXTRA - BRUT PREMIER CRU

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

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

ONLY AVAILABLE IN BOTTLE
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.

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

ONLY AVAILABLE IN BOTTLE
CHAMPAGNE AUTREAU DE CHAMPILLON
BRUT BLANC DE BLANCS GRAND CRU

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.

TECHNICAL ANALYSIS

<table>
<thead>
<tr>
<th>Parameter</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pressure at 20 degrees (100 kPa)</td>
<td>7.5</td>
</tr>
<tr>
<td>Alcohol content (% vol.)</td>
<td>12.50</td>
</tr>
<tr>
<td>Total Acidity (g/l H2SO4)</td>
<td>4.5</td>
</tr>
<tr>
<td>pH</td>
<td>3.02</td>
</tr>
<tr>
<td>Disgorging dosage</td>
<td>6 gr. / L</td>
</tr>
</tbody>
</table>

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
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.

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

AVAILABLE IN BOTTLE (VINTAGE 2010) AND IN MAGNUM (VINTAGE 2012)
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.

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
CHAMPAGNE AUTREAU DE CHAMPILLON
CUVEE 1670
BRUT GRAND CRU VINTAGE 2005

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 enthrals 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 bottle & 2 glasses
- Gift box for 1 magnum
- Gift box for 2 bottles
- Gift box for 3 bottles
- Gift box for Cuvée 1670 or Perles de la Dhuy