



AUGUST 2026

THE SIGNATURE

AUGUST CLUB BOTTLE

CHAMPAGNE AUTREAU, CUVÉE IV, BRUT



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CHAMPILLON, FRANCE

Inspired by a deck of cards, the "IV" represents the four members of the Autreau-Lasnot family who lead the estate today: Fabrice, Florent, Véronique, and Virginie. Each wine in the collection is inspired by the idea of drawing your own winning hand. The house encourages drinkers to "play their own trump card," making each bottle an invitation to discover something new.

Crafted primarily from Meunier (80%) and Pinot Noir (20%), this Blanc de Noirs showcases the richness and generosity that define the western reaches of Champagne. The blend is sourced almost entirely from the exceptional 2022 harvest, complemented by a small percentage of reserve wine from 2021 that adds extra depth and complexity.

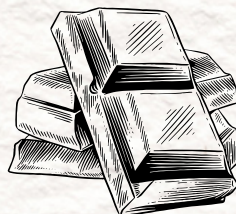
In the glass, expect aromas of tropical fruit, praline, and white chocolate, balanced by lively freshness and a creamy texture. This is a wonderfully food-friendly Champagne that pairs beautifully with duck à l'orange, roasted poultry, or simply as the centerpiece of a memorable celebration. It captures the warmth, creativity, and modern spirit of one of Champagne's exciting family-run estates.



TROPICAL FRUIT



PRALINE



WHITE CHOCOLATE



CREAMY TEXTURE

VARIETAL

80% Meunier, 20% Pinot Noir

WHY WE LOVE THIS

Family Owned

AGE

3 Years on Lees

SOMMELIER TIP

This is a Champagne you should open for people that *don't* think they like Blanc de Noirs or have not had a Blanc de Noir OR someone who doesn't think they like Meunier. They will change their mind. This wine is rich enough to have with a meal, including white meat, but fresh and bright enough to have on its own, out of the fridge outside during this hot summer. White wine glass or tulip only. Drink Now.