## CHAMPAGNE DIEAN-FRANÇOIS DAUTREVILLE

BLANC DE NOIRS

This blanc de noir is therefore from a single year and represents the majority of grape varieties of the Montagne de Reims. Oak coloured bottle.

Grape variety: Pinot Meunier 50 %, Pinot Noir 50 %.

Blending: 100 % the 2019 harvest.

Bottling: May 6, 2020.

Cru: 1er Cru Jouy-Les-Reims and Ville-Dommange.

Dosage: Brut 6.7 g/L Extra-brut 5 g/L

Alcoholic level: 12,5 %
Agingpotential: 5-6 years

## **Characteristics:**



Golden yellow colour with fine bubbles.



Fine, fresh nose with yellow fruit aromas.



You will find the first sensations of the nose, with a beautiful balance. This wine has a beautiful structure, it is full-bodied and powerful.



Some puff pastry starters, asparagus, fish, white meats and cheeses.

