

# CHAMPAGNE JEAN-FRANÇOIS DAUTREVILLE

COTEAUX CHAMPENOIS  
BLANC FÛT DE CHÊNE

**Grape variety:** Chardonnay from a parcel of Chamery « le Caqueray » of September 10, 2020.

Picked more than 10 days after the end of the harvest in Champagne, this Chardonnay underwent a four-day skin contact maceration, followed by barrel ageing and fermentation. It was racked by gravity and bottled on January 24, 2022, without **collage** or **filtration**.

Oak barrel of 2.28 Hl from the Tonnellerie de Champagne. 282 bottles were produced.

**Cru :** Chamery.

**Alcoholic level :** 12 %.

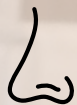
**Aging potential :** 3-5 years



## Characteristics :



Golden yellow reflections.



Fruity (pineapple, banana) and spicy.



Round, ample and warm, we find the fruity of the nose with vanilla aromas.



White meats with a strong sauce.

