

CHAMPAGNE JEAN-FRANÇOIS DAUTREVILLE

COTEAUX CHAMPENOIS BLANC

Grape variety: Chardonnay (ages in oak barrel).

Aged in 8 HL **oak barrels**, from the Tonnellerie de Champagne after **malolactic** fermentation, until bottling. Blend of several vintages (2018 and 2019).

Bottled on January 24, 2022, without collage or filtration.

295 bottles were produced.

Cru : Jouy-lès-Reims, Ville-Dommange and Chamery.

Alcoholic level : 11,5 %.

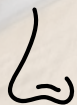
Aging potential : 3-5 years



Characteristics :



Straw yellow with golden reflections.



Floral, vanilla.



Gourmet, we find the aromas of the nose with a nice roundness and pastry notes of almond paste.



Aperitif, seafood, fish and cooked cheese.

