

# CHAMPAGNE JEAN-FRANÇOIS DAUTREVILLE

## COTEAUX CHAMPENOIS ROSÉ

**Grape variety:** Pinot Noir from a parcel in Jouy-Les-Reims  
lieudit les Plantes, from September 10, 2020.

Picked more than 10 days after the end of the harvest in  
Champagne, this rosé of bleeding underwent a **pellicular  
maceration** of three hours then put in a barrel for  
**fermentation** and **breeding**.

It was racked by gravity and bottled on January 24, 2022,  
without **collage** or **filtration**.

**Oak barrel** of 1.14 HL, from the Tonnellerie de Champagne.  
135 bottles produced

**Cru :** Jouy-lès-Reims.

**Alcoholic level :** 12,5 %.

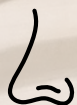
**Aging potential :** 2-3 years



### Characteristics :



Intense pink.



Vanilla, red fruits, wild strawberry, minty.



We find the aromas that we can find with the nose,  
the freshness gives way to a beautiful fullness due to  
the barrel.



Red meat, prime rib, barbecue....



Coteaux Champenois  
Rosé

JEAN-FRANÇOIS  
DAUTREVILLE  
RÉCOLTANT - MANIPULANT  
Appellation d'Origine Contrôlée