

# CHAMPAGNE JEAN-FRANÇOIS DAUTREVILLE

## COTEAUX CHAMPENOIS ROUGE

**Grape variety:** Pinot Noir from a plot of land in Jouy-Les-Reims called "Les Bermonts", from September 10th 2020.

Picked more than 10 days after the end of the harvest in Champagne, this Pinot Noir underwent a skin maceration of several days, then put in a barrel, **alcoholic and malolactic fermentation**. Aged in a barrel, then racked by gravity and bottled on January 24, 2022, **without** collage or filtration. **Oak** barrel of 2.28 HL, from the Tonnellerie de Champagne. 289 bottles were produced.

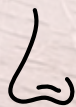
**Cru:** Jouy-lès-Reims

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

**Ageing potential :** 3-5 years



### Characteristics:



Fruity (black fruit, cherry, raspberry).



We find the cherry then the almond, the whole gives a beautiful extent, a pretty patina.



White meat (lamb), soft cheese.