



CHAMPAGNE

JEAN-FRANÇOIS DAUTREVILLE

MILLÉSIME 2013

Produced only in great years, this champagne highlights the specificities of a single harvest.

Grape variety : Pinot Noir 60 %, Chardonnay 40 %.

Blending : 100 % of the 2013 harvest.

Bottling : July 16, 2014.

Cru : Jouy-Lès-Reims Premier cru.

Dosage : Extra-brut 4.5 g/L

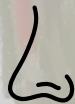
Alcoholic level : 12,5 %

Aging potential : 2-3 years

Characteristics :



A dress with golden reflections accompanied by a pretty border of fine bubbles.



Fine, elegant and delicious, with notes of honey, brioche and aromas of fruit such as quince or apricot.



We find the delicacy of the nose followed by a beautiful fullness revealing notes of candied fruit and stewed fruit.



Can be enjoyed as an aperitif, with cooked cheeses or on white meats accompanied by squash mash.