

CHAMPAGNE

JEAN-FRANÇOIS
DAUTREVILLE

MILLÉSIME 2015

Grape variety: Pinot Noir 50 % and Chardonnay 50 %.

Blending: 100 % of the 2015 harvest.

Bottling: May 9, 2016, 1367 bottles.

Malolactic fermentation is carried out, by chilling and filtration.

Cru: Jouy-Lès-Reims Premier cru.

Dosage: Extra-brut 5.6 g/L

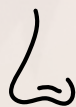
Alcoholic level: 12,5 %.

Aging potentiel: 2-3 years

Characteristics :



Pale yellow with golden colours and fine bubbles.



Yellow fruit (mirabelle plum, peach, citrus).



Beautiful freshness, balance, floral and citrus notes.



Aperitif, seafood, fish.

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RÉCOLTANT - MANIPULANT

Millésime

BRUT
Premier Cru