

CHAMPAGNE JEAN-FRANÇOIS DAUTREVILLE

PRESTIGE

The plots of Chardonnay are 40 years old, this cuvée, created by Jean-François, is presented in a special bottle (Aubade) color Oak.

Grape variety : Chardonnay 70 %, Pinot Noir 30 %.

Blending : 60 % of the 2014 harvest with 40 % reserve in oak barrel.

Bottling : March 23, 2015.

Cru : 1er Cru Jouy-Lès-Reims.

Dosage : Extra-brut 5.6 g/L

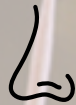
Alcoholic level : 12,5 %

Aging potential : 6-7 years

Characteristics :



Bright gold color with a fine effervescence.



Light floral and apple notes.



Fresh and structured on the palate with toasty notes.



It can be served with shellfish such as scallops with a balsamic cream sauce.