

CHAMPAGNE JEAN-FRANÇOIS DAUTREVILLE

RÉSERVE

This perpetual cuvée, created by Marcel Dautreville, is inspired by the Spanish solera technique and is transmitted from father to son.

Grape variety : Pinot Meunier 55 %, Pinot Noir 25 %, Chardonnay 20 %.

Blending : 35 % of the 2016 harvest and 65 % reserve wine.

Bottling : May 4, 2017.

Cru : 1er Cru Jouy-Lès-Reims, Ville-Dommange and Pargny-Lès-Reims.

Dosage : Extra-brut 5,6 g/L

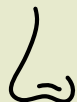
Alcoholic level : 12,5 %

Aging potential : 4-5 ans

Characteristics :



Golden colour with fine effervescence



Aromas of stewed fruit, apricot with hints of honey.



A beautiful freshness on the palate and a smooth aftertaste.



This Champagne was created to accompany you as an aperitif and with a meal composed of white meats.

