

CHAMPAGNE JEAN-FRANÇOIS DAUTREVILLE

ROSÉ

Grape variety : Pinot Meunier 50 %, Pinot Noir 40 % and Chardonnay 10 %.

Blending : 40 % of the 2013 harvest, 40 % reserve wine and 20 % red wine old Pinot Noir vines.

Bottling : May 14, 2014.

Cru : Jouy-Lès-Reims, Ville-Dommange et Pargny-Lès-Reims Premier cru.

Dosage : Brut 6.7 g/L

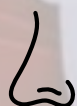
Alcoholic level : 12,5 %.

Aging potential : 2-3 years

Characteristics :



A brilliant, deep coral color.



Powerful giving way to morello cherry flavours with hints of roasted hazelnut due to its beautiful evolution.



Structured with good length. The flavours of the nose are found on the palate and ensure a yummy and powerful side.



Goes well with white or red meats, but also with powerful meats such as game stews.

