

CHAMPAGNE
JEAN-FRANÇOIS
DAUTREVILLE
BLANC DE BLANCS

During the elaboration, the work is done with amber light then an anti-ultraviolet film comes to cover this white bottle to protect it until the tasting.

Grape variety : Chardonnay.

Blending : 53% of the 2017 harvest and 47% of reserve wine which have been aged in an old oak barrel.

Bottling : May 17, 2018.

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

Dosage : Brut 7.9 g/L Extra-brut 5,62 g/L

Alcoholic level : 12,5 %

Aging potential : 5-6 ans



Characteristics :



Golden highlights with fine bubbles.



A beautiful aromatic complexity with notes of grapefruit and pineapple.



Lively with a light and elegant aftertaste.



It goes perfectly with foie gras, fish and shellfish.

