

CHAMPAGNE
JEAN-FRANÇOIS
DAUTREVILLE
BRUT NATURE

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

Blending : 100 % of the 2015 harvest.

Bottling : May 9, 2016.

Malolactic fermentation is carried out, by chilling and filtration.

Cru : Jouy-Lès-Reims Premier cru.

Dosage : Extra Brut 0 g/L

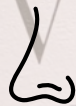
Alcoholic level : 12,5 %.

Aging potential : 2 years

Characteristics :



A beautiful pale yellow colour, fine bubbles and abundant foam.



Scents of dried white flowers, mirabelle plum with a slight evolutionary note of honey and brioche.



Yummy, reveals aromas of sweet almonds and pastries.



Appetizer and with white meats.

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DAUTREVILLE
RÉCOLTANT - MANIPULANT

Brut Nature

Premier Cru