

# 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 %

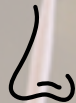
**Aging potential :** 6-7 years



### 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.

CHAMPAGNE  
JEAN-FRANÇOIS  
DAUTREVILLE  
RÉCOLTANT - MANIPULANT  
*Prestige*  
BRUT  
Premier Cru