

CHAMPAGNE JEAN-FRANÇOIS DAUTREVILLE

PRESTIGE

Wines made exclusively from premier cru, 2015 harvest blended with reserve wines aged in casks.
Dominantly Chardonnay.

Grape variety : Chardonnay 70 %, Pinot Noir 30 %.

Blending : 50 % of the 2015 harvest with 50 % reserve in oak barrel.


Bottling : May, 2016.


Cru : 1er Cru Jouy-Lès-Reims.


Dosage : Extra-brut 4,5 g/L


Alcoholic level : 12,5 %

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.

