

CHAMPAGNE DIEAN-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 %.

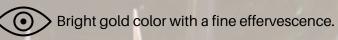
Blending: 50 % of the 2015 harvest with 50 % reserve in oak barrel.

Bottling: May, 2016.

Cru: 1er Cru Jouy-Lès-Reims.

Dosage: Extra-brut 4,5 g/L **Alcoholic level**: 12,5 %

Characteristics:





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.