

# CHAMPAGNE JEAN-FRANÇOIS DAUTREVILLE

## RÉSERVE

This perpetual cuvée, created by Marcel Dautreville, is inspired by the Spanish solera technique and is transmitted from father to son. Minimum 5 years of aging.

**Grape variety :** Pinot Meunier 55 %, Pinot Noir 25 %, Chardonnay 20 %.

**Blending :** 61 % of the 2018 harvest and 39 % reserve wine.

**Bottling :** May, 2019.

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

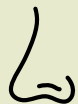
**Dosage :** Extra-brut 2,20 g/L

**Alcoholic level :** 12,5 %

### Characteristics :



Golden colour with fine effervescence



Aromas of stewed fruit, apricot with hints of honey.



A beautiful freshness on the palate and a smooth aftertaste.



This Champagne was created to accompany you as an aperitif and with a meal composed of white meats.

