CHAMPAGNE

JEAN-FRANÇOIS DAUTREVILLE

COTEAUX CHAMPENOIS
ROSÉ

Grape variety: Pinot Noir from a parcel in Jouy-Les-Reims lieudit les Plantes, from September 21, 2024.

Pellicular maceration of three days then put in a barrel for **fermentation** and **breeding.**
It was racked by gravity and bottled on April, 2022, without **filtration.**
Oak barrel of 2.28 hl, from the Tonnellerie de Champagne.
280 bottles produced

Cru : Jouy-lès-Reims.

Alcoholic level : 12,5 %.
Aging potential : 2-3 years

CERTIFIÉ AB AGRICULTURE BIOLOGIQUE
CERTIFIÉ PAR FR- BIO -20 AGRICULTURE FRANCE

Characteristics :

Intense pink.

Vanilla, red fruits, wild strawberry, minty.

We find the aromas that we can find with the nose, the freshness gives way to a beautiful fullness due to the barrel.

Red meat, prime rib, barbecue....