CHAMPAGNE

JEAN-FRANÇOIS DAUTREVILLE

BRUT NATURE

Grape variety: Pinot Noir 45 % and Chardonnay 55 %.

Blending : 100 % of the 2016 harvest.

Bottling : May 5, 2017.

Malolactic fermentation is carried out, by chilling and filtration.

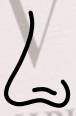
Cru : Premier cru Jouy-Lès-Reims, Ville-domange.

Dosage : Nature 0 g/L
Alcoholic level : 12,5 %.
Aging potential : 2 years

Characteristics :



A beautiful pale yellow colour, fine bubbles and abundant foam.



Scents of dried white flowers, mirabelle plum with a slight evolutionary note of honey and brioche.



Yummy, reveals aromas of sweet almonds and pastries.



Appetizer and with white meats.