CHAMPAGNE

JEAN-FRANÇOIS DAUTREVILLE

VIEUX
RATAFIA CHAMPENOIS

Harvest and barreling: August 2020.

Grape variety : Pinot Noir.

Blending: grape must and Fine Champenoise.

Bottling : November 2025, by gravity and without filtration.

Aged five years in 2.28 hl oak barrels from the Tonnellerie de Champagne. 302 bottles produced.

Cru : Jouy-lès-Reims and Ville-dommange.

Alcoholic level : 18 %.
Aging potential : 10 years.



Note de Dégustation :

Amber yellow.

Red fruits with hints of vanilla.

The aromas from the nose are present again, with aromas of spices and wild strawberry.

As an aperitif, with hard cheeses or simply at the end of a meal.