CHAMPAGNE

JEAN-FRANÇOIS DAUTREVILLE

RÉSERVE

This perpetual cuvée, created by Marcel Dautreville, is inspired by the Spanish solera technique, the oldest wines of which are 50 years old, and is transmitted from father to son. 5 years of minimum cellar aging.

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

Blending : 14 % of the 2021 harvest and 86 % reserve wine.

Bottling : May, 2022.

Cru : Premier Cru Jouy-Lès-Reims, Ville-Dommange and Pargny-Lès-Reims.

Dosage : Extra-brut 4,50 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.

