

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

**Bottling :** May, 2019.

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

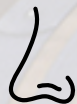
**Dosage :** Extra-brut 2,20 g/L

**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.

