CHAMPAGNE DAUTREVILLE

Extra Brut Premier Cru Rosé

Winemaker
Stéphane Dautreville

Wine Region
Champagne

Story

Dautreville champagnes are the result of four generations of winemaking, handed down from fathers to sons. In 1935, Félix Dautreville acquired the building where the winery is now located, along with a press for selling wine. Marcel and Jean-François were the ones who first made and bottled Dautreville champagnes. Stéphane joined the family estate in 1998 and revamped all the facilities in 2000. Starting in 2005, he began a long journey towards environmental conservation. His wife, Patricia, an oenologist, joined him in 2013, assisting in every aspect of winemaking.

Vineyard

Champagne Dautreville is located in the Montagne de Reims Premier Cru vineyard, tending to nearly five hectares of vines in Jouy-les-Reims. They grow three traditional Champagne grape types: Pinot Meunier (50%), Pinot Noir (30%), and Chardonnay (20%).

Vinification

To maintain their quality, the grapes are pressed immediately after harvesting. After a settling period of 18 to 24 hours, during which the temperature is carefully controlled, the alcoholic fermentation starts in either barrels or stainless steel tanks, followed by malolactic fermentation. In February, the wines are sampled and blended. Cold stabilization is carried out to promote tartaric precipitation, and the wines are subsequently filtered.

Tasting Notes

Deep salmon color in the glass. The nose is of candy, cherry, redcurrant and wild strawberry. On the palate, nice freshness with red fruits with a dominant of cherry.

Food Pairing

This wine is ideal as an aperitif or with red meats and red fruit desserts like red berry cheesecake or strawberry tart.

QUICK FACTS

Variety

50% Pinot Meunier, 40% Pinot Noir, 10% Chardonnay.

Aging

Stainless Steel Tank.

Farming

In Organic Conversion.