



# La Pitancerie

## Champagne J.A. DAUTEL

**Millésime 2014**

**La Generale**



### VINEYARD

**Production area** : Côte des Bar, Aube, Champagne-Ardenne, France.

**Appellation** : AOC Champagne

**Average age of the vines** : 25 years

**Density of plantation** : 8260 vines/ha

**Soil** : Kimméridgien on calcareous-clayey

### WINE IDENTIFICATION

**Color** : White

**Grape variety** : 70 % Pinot Noir, 30% Chardonnay

### CRUSHING

**Type of press** : Traditional vertical press from "Coquart"

### ALCOHOLIC FERMENTATION

**Temperature** : 20°C

**Length of fermentation** : 10 jours

**Yeasts** : Saccharomyces

**Malo-lactic fermentation** : 100%

**Bactéries** : Leuconostoc oenos

## FILTRATION / FINNING

**Finning** : None

**Filtration** : Kieselgur

**Tartare stabilisation** : -6°C

## 2ND ALCOHOLIC FERMENTATION

**In bottle** : yes

**Temperature** : 12°C

**Length of fermentation** : 6 weeks

**Yeasts** : Saccharomyces

## AGING

**Vessel** : Bouteille

**Maturation period** : 36 months "sur lattes"

## TECHNICAL DETAILS

**Alcoholic percentage** : 12,5°C

**Sugar** : 10 g/l

**Annual production**: 3000 btls

## LIQUEUR DE DOSAGE

**Composition** : 100% Pinot Noir and sugar cane 750g/l, a very small volume is used so as not to affect balance of the wine

## TASTING

**Service temperature**: 8-9°C

**Tasting notes** : Full and supple, the nose is reminiscent of white flowers. The palate is rich and honeyed with hints of apricot. The finish is long and powerful and the wine will appeal to drinkers of quality champagnes.

## La Pitancerie

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