



CHAMPAGNE

DELAVENNE Père & Fils

RÉCOLTANTS - MANIPULANTS

**CHAMPAGNE DELAVENNE
BRUT NATURE
GRAND CRU
BOUZY**

Pure & Direct



Our Brut Nature, produced without added sugar, is the pure expression of our terroir in Bouzy.

Grape varieties: 60% Pinot Noir, 40% Chardonnay Blend of 80% from 2012 harvest and 20% from 2011.

Origin: BOUZY Classified 100% Grand Cru. Single village cuvée

Terroir: Montagne de Reims. Sun-soaked chalk soils and hillsides, bordered by forest and caressed by cool evening winds providing natural thermal regulation for optimal growing conditions.

Vinification: No malolactic fermentation, no cold flash pasteurization, only patient winemaking to preserve the purity of the Bouzy terroir, and the depth of the flavors and aromas. Stainless steel tanks. Indigenous yeasts. **4 years on the lees.**

Dosage: 0

Disgorgement: 4-6 months before availability on the market

Tasting notes: Fortright and pure, with abundant finesse and freshness. Floral notes, white peach and citrus. Minerality and salinity.

Pairing suggestions: Aperitif or with oysters and shellfish. Excellent with Asian, vegetarian or vegan cuisine.

Awards: GOLD MEDAL "Gastronomic" Glass of Bubby Awards U.K. 2017

