



CHAMPAGNE

DELAVENNE Père & Fils

RÉCOLTANTS - MANIPULANTS

**CHAMPAGNE DELAVENNE
DEMI SEC
GRAND CRU
BOUZY**

Round & Sweet



Our cuvée Demi-Sec stands out with its roundness and sweet character. Treat yourself to its succulent strawberry and ripe blackberry aromas.

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

Origin: Produced with grapes from our vineyards in BOUZY. 100% Grand Cru.

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, careful winemaking to preserve the purity, aromas and flavors of the Bouzy terroir. Stainless steel tanks. Indigenous yeasts. 4 years on the lees.

Dosage: 32g

Disgorgement: 4-6 months before availability on the market.

Tasting notes: Delightfully fruity and rich, with layers of sweet, juicy, berry notes.

Pairing suggestions: Perfect with any dessert such as White Chocolate, fruit tarts, Buttery Pound Cake...

Awards: ★ **GUIDE HACHETTE 2017**
GOLD MEDAL, INTERNATIONAL WINE AWARDS, LYON 2016

