



CHAMPAGNE

DELAVENNE Père & Fils

RÉCOLTANTS - MANIPULANTS

**CHAMPAGNE DELAVENNE
MILLESIME 2012
GRAND CRU
BOUZY**

Finesse & Subtlety



This is our flagship cuvée, as it is only produced on exceptional years, from the best vineyard parcels.

Grape varieties: 50% Pinot Noir and 50% Chardonnay

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. Min. 5 years on the lees.

Dosage: 7,2g

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

Tasting notes: This 2012 vintage with its very fine bubbles and subtle aromas of citrus and white flowers, is the crown jewel of the house.

Pairing suggestions: Aperitif and with rich foods like lobster or foie gras

Awards: GOLD MEDAL, INTERNATIONAL WINE AWARDS, LYON 2015 (Millesime 2009)

