



CHAMPAGNE

DELAVENNE Père & Fils

RÉCOLTANTS - MANIPULANTS

CHAMPAGNE DELAVENNE BRUT RESERVE GRAND CRU BOUZY

Maturity & Balance



Our Brut Reserve Grand Cru is produced by blending grapes from two specially selected harvests, from plots planted halfway up the slopes of our Bouzy vineyards.

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

Origin: BOUZY Classified 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 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: 8.4g

Disgorgement: 4-6 months before availability

Tasting notes: Light yellow with golden highlights. Opens up to notes of white-fleshed and dried fruits. The palate shows seductive volume, mellowness and freshness combining full body and finesse. The subtle blending of two harvests lends this champagne its wonderful balance that remains consistent from one year to the next.

Pairing suggestions: Aperitif or throughout a meal. Excellent with chicken or turkey, cream sauces, and vegetarian cuisine.

Awards: GOLD MEDAL Glass of Bubbly Awards U.K. 2017
SILVER MEDAL Elle à Table 2017
BRONZE MEDAL Decanter Asia Wine Awards 2017

