



CHAMPAGNE

# DELAVENNE Père & Fils

RÉCOLTANTS - MANIPULANTS

## CHAMPAGNE DELAVENNE BRUT TRADITION GRAND CRU BOUZY

*Supple & Fruity*



Our Brut Tradition Grand Cru is a festive champagne “par excellence.” It is the embodiment of the Delavenne house tradition.

**Grape varieties:** 60% Pinot Noir and 40% Chardonnay. Blend of 80% from 2013 harvest and 20% from 2012.

**Origin:** Produced with our Grand Cru grapes from our own vineyards in BOUZY and AMBONNAY

**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 terroir. Stainless steel tanks. Indigenous yeasts. 3 years on the lees.

**Distinctive characteristics:** “wine diamonds”

**Dosage:** 9g

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

**Tasting notes:** Apple fritter, brioche, fresh apple and lemon drop

**Pairing suggestions:** Aperitif, sautéed scallops, rich fish or pork, mild and soft cheese.

**Awards:** GOLD MEDAL Glass of Bubble Awards U.K. 2017  
Hachette Wine Guide 2018

