



CHAMPAGNE

**DELAZENNE** Père & Fils

RÉCOLTANTS - MANIPULANTS

**CHAMPAGNE DELAVENNE**  
**BRUT ROSE**  
**GRAND CRU**  
*Freshness & Fruit*



With its beautiful pale grenadine robe, our Brut Rosé Grand Cru is the result of a delicious blend of Pinot Noir, Chardonnay and the famous Bouzy Rouge.

**Grape varieties:** 43% Pinot Noir, 40% Chardonnay and 17% Bouzy Rouge (AOP Coteaux Champenois)

**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:** Minimum 36 months on the lees. 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. Indigenous yeasts. Stainless Steel and ceramic tanks. Indigenous yeasts.

**Dosage:** 9g

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

**Tasting notes:** Generous and vinous with aromas of red berries, baked red apples and rose petals. This Champagne is juicy and mouthfilling with baking-spicy red fruit, a creamy persistent mousse, and an elegant, mineral-laced finish.

**Pairing suggestions:** Aperitif or dark chocolate desserts, red berry, strawberry or cherry pie.

**Awards:** GOLD MEDAL International Wine Awards LYON 2015  
Highly Commended Glass of Bubbly Awards U.K. 2017  
Commended by Decanter Asia Wine Awards 2017

