



CHAMPAGNE

DELAUVENNE Père & Fils

RÉCOLTANTS - MANIPULANTS



CHAMPAGNE DELAUVENNE BRUT BLANC DE BLANCS GRAND CRU

Freshness, minerality & purity



Our cuvée Blanc de Blancs is made with Grand Cru Chardonnay grapes harvested from our vineyard in Cramant, on a slope in the Côte des Blancs. It has a light yellow robe, with light green reflections. A delicate sparkle brings this champagne to life, accentuating its aromas and elegance.

Grape variety: 100% Grand cru Chardonnay (2013)

Origin: Côte des Blancs. Single-Village cuvée produced with grapes from our vineyards in CRAMANT

Terroir: Chalk soils on east-facing slopes, protected from the dominant western winds.

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. 36 months on the lees..

Dosage: 7.8 g

Disgorgement: 4-6 months before availability on the market

Tasting notes: Delicate nose and sparkling elegance. Aromas of fresh fruit and citrus. Silky mouthfeel with notes of green apple, fresh herbs, lemon curd and toasted almond. Great harmony and balance. Freshness and length on the finish.

Pairing suggestions: Aperitif, Rich fish (salmon, tuna..) Shellfish, Deep-fried foods (chicken, clams..) Pork, Mild and soft cheese.

Awards: GOLD MEDAL Elle à Table 2018

Silver Medal International Wine Awards, Lyon 2015

Champagne



de A à Z!...

