



CHAMPAGNE

# DELAZENNE Père & Fils

RÉCOLTANTS - MANIPULANTS



## CHAMPAGNE DELAZENNE 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  
**Dual Vintage:** 70% from 2013 harvest and 30% from 2012.

**Origin:** BOUZY Single-Village. 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, no fining, only patient winemaking, preserving the purity of the Bouzy terroir with length on the palate, the depth of the flavors and aromas. Stainless steel tanks. Indigenous yeasts. **4 years on the lees. All natural, vegan-friendly**

**Dosage:** 7.8gr

**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, pork, scallops.. cream sauces, and vegetarian cuisine.

**Awards:** GOLD MEDAL Glass of Bubbly Awards U.K. 2017  
BRONZE MEDAL Decanter Asia Wine Awards 2017  
BRONZE MEDAL Decanter World Wine Awards 2018  
GOLD MEDAL International Wine Competition Lyon 2018



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