



CHAMPAGNE

DELAVENNE Père & Fils

RÉCOLTANTS - MANIPULANTS



CHAMPAGNE DELAVENNE BRUT ROSE GRAND CRU *Fresh & Generous*

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

Grape varieties: 43% Pinot Noir, 40% Chardonnay Dual Vintage 2013 and 2012 and 17% Vintage 2012 Bouzy Rouge (AOP Coteaux Champenois)

Origin: Single Village BOUZY 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, 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: 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 mouth-filling 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: 91 points Wine Spectator, 90 points Stephen Tanzer. Bronze Medal Decanter 2018 Highly Commended Glass of Bubbly Awards U.K. 2017 Decanter Asia Wine Awards 2017 SILVER medal ELLE A TABLE 2016

Champagne



de A à Z!...

