



CHAMPAGNE

DELAZENNE Père & Fils

RÉCOLTANTS - MANIPULANTS

CHAMPAGNE DELAVENNE BRUT TRADITION GRAND CRU BOUZY *Supple & Fruity*



Our Brut Tradition Grand Cru is a festive champagne “par excellence.” Delicately fruit-forward. Perfect by-the-glass or with a meal.

Grape varieties: 60% Pinot Noir and 40% Chardonnay. Dual Vintage: Harvest 2014 and 2013.

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.

Vineyard: Gentle soil work. No herbicides.

Vinification: Wild, native yeasts. No malolactic fermentation, no cold flash pasteurization, only patient, careful winemaking to preserve the purity, aromas and flavors of the terroir. Stainless steel tanks. All natural, vegan-friendly

Distinctive characteristics: “wine diamonds”

Dosage: 8.4g

Disgorgement: 4-6 months before availability on the market

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

Pairing suggestions: Aperitif, cheese puffs, pork, poultry, brunch, lightly spiced foods, soft or hard cheese.

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

