

**DELAVENNE** Père & Fils

RÉCOLTANTS - MANIPULANTS

GRAND CRU BRUT NATURE  
BOUZY

*Pure, direct and balanced: Our Single-Village Grand Cru Brut Nature is produced from two selected harvests only from our family's vineyard, without added sugar. It is the purest expression of our Bouzy terroir.*



**Origin:** BOUZY 100% Grand Cru  
"Dual Vintage" Harvests 2013 and 2014

**Grape varieties:** 60% Pinot Noir and  
40% Chardonnay.

**Vineyard:** Gentle soil work.  
Naturopathic vine care  
No weed killers.  
Natural fertilizers.

**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.



This family House in Bouzy is now run by talented son Jean-Christophe Delavenne. His zero dosage Grand Cru, without malolactic fermentation, has an abundance of personality and depth... (Translated from tasting notes by Bettane + Dессауве)

**Vinification:** Native, wild yeasts in Stainless steel tanks.

No malolactic fermentation, no cold flash pasteurisation, no fining, only patient winemaking, preserving the purity of the Bouzy terroir with length on the palate, full flavours and aromas.

4 years on the lees.

All natural, vegan-friendly

**Dosage:** ogr

**Late Disgorgement:** 4-6 months before availability

**Tasting notes:** Fortright and pure, with abundant finesse and freshness. Citrus, white peach and sweet orange peel and frangipane. Minerality with gentle savoury and umami notes. \_

**Pairing suggestions:** Aperitif or with oysters, soft-shell crab, shrimp and avocado, Spring rolls, tempura, green beans... Excellent with vegetarian or vegan cuisine.

Available in 750ml

