

DELAVENNE Père & Fils

RÉCOLTANTS - MANIPULANTS

**GRAND CRU BRUT RESERVE
BOUZY**

We blend two selected harvests only from our family's vines in Bouzy, planted mid-slope on the hillside, to create wonderful balance and depth that remains consistent from one year to the next.



GRAN BACCHUS DE ORO
CONCURSO
INTERNACIONAL DE VINOS



WINNER 2019



Judges Tasting notes IWSC 2019:

“A fantastic example, with a vivacious nose. Very complex and deep, with some ripe fruit, freshly toasted and buttered brioche, and apricot pie, plus intense floral aromas creating a fantastic composition. It is autolytic and well developed, with a long mineral finish.”

Origin: BOUZY 100% Grand Cru
“Dual Vintage” Harvests 2013 and 2012

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

Vineyard: Gentle soil work.
Naturopathic treatment
No herbicides.
No chemical fertilizers.
Organic products preferred

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: Native, wild yeasts in
Stainless steel tanks.
No malolactic fermentation,
no cold flash pasteurization, no fining,
only patient winemaking, preserving
the purity of the Bouzy terroir with
length on the palate, rich flavors
and aromas.

Over 4 years on the lees.

All natural, vegan-friendly

Dosage: 7.8gr House-made liqueur
blend of reserve wines and superfine
cane sugar from the French islands.

Late Disgorgement: 4-6 months
before availability

Pairing suggestions: Aperitif or throughout a meal. Excellent with salads, salmon, chicken, pork, scallops..
cream sauces, and vegetarian cuisine.

Available in Magnum 1.5L, 750ml, 37,5ml