

DELAVENNE Père & Fils

RÉCOLTANTS - MANIPULANTS

GRAND CRU BRUT ROSÉ
BOUZY

Generous and vinous, with its beautiful grenadine robe, our Grand Cru Brut Rosé is very versatile! The delicious result of blending two selected harvests of Pinot Noir, Chardonnay and our famous Bouzy Rouge.

91 Points
Wine Spectator

90 Points
Stephan Tanzer



Judges tasting notes:

Perfumed and nutty at the same time, with plums and red cherries. The crisp acidity makes it refreshing and zesty, creating a savoury finish.

Origin: BOUZY and AMBONNAY
100% Grand Cru
“Dual Vintage” Harvests 2014 and 2015

Blend: 43% Pinot Noir, 40% Chardonnay “Dual Vintage,” with 17% Vintage 2015 Bouzy Rouge (AOC Coteaux Champenois)

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 terroir with length on the palate, rich flavors and aromas.
Over 3 years on the lees.
All natural, vegan-friendly

Dosage: 9gr

Late Disgorgement: 4-6 months before availability

Tasting notes: Generous and vinous with aromas of red berries, baked red apples and rose petals. Juicy and mouth-filling with baking-spicy red fruit, a creamy persistent mousse, and an elegant, mineral-laced finish.

Pairing suggestions: Aperitif, duck, Tuna tartare or sashimi, spiced cuisine...dark chocolate or berry desserts and custards.

Available in Magnum 1.5L and 750ml bottles