## H A M P A G N E

## **DELAVENNE** Père & Fils

RÉCOLTANTS - MANIPULANTS

## GRAND CRU BRUT TRADITION

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

AVENNE Pere &







**Origin:** BOUZY and AMBONNAY

100% Grand Cru

"Dual Vintage" Harvests 2013 and 2014

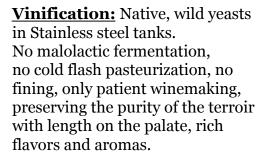
**<u>Blend:</u>** 60% Pinot Noir and 40% Chardonnay

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.







Over 4 years on the lees. All natural, vegan-friendly

**Dosage:** 8.4gr

<u>Late Disgorgement:</u> 4-6 months before availability

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

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

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