

C H A M P A G N E  
**DELAZENNE** Père & Fils

R É C O L T A N T S - M A N I P U L A N T S

GRAND CRU MILLESIME  
2015

*OUR NEW VINTAGE!*

*This is our flagship cuvée, as it is only produced on exceptional years, from our family's the best vineyard parcels. Available starting October 2019*

**Origin:** 100% Grand Cru

**Blend:** 80 % Chardonnay and 20 % Pinot Noir.

**Vineyard:** Gentle soil work.  
Naturopathic treatment  
No weed-killers.  
Natural, 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.

All natural, vegan-friendly

**Dosage:** 6.6gr.

**Disgorgement:** July 2019

**Tasting notes:** Light yellow with golden highlights. Bright and elegant. The nose opens up to white-fleshed fruits, with notes of crisp, warm pear tart with almonds. The palate shows seductive volume, mellowness and freshness. Subtle savoury notes and minerality, with extensive length on the palate.



**Pairing suggestions: Aperitif, .**

Available in 750ml bottles