



CHAMPAGNE DELAVENNE PÈRE & FILS



CHAMPAGNE DELAVENNE AMOUR DE LOUISE GRAND CRU BOUZY

Feminine & Rare



Grape varieties: 70% Chardonnay and 30% Solera from 8 vintages (2004-2011)

Vineyard: Selected plot (parcellaire) BOUZY 100% Grand Cru. **Gentle soil work. No herbicides.**

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: Stainless steel tanks. Native, wild yeasts. No malolactic fermentation, no cold flash pasteurization, only patient winemaking to preserve the purity of the Bouzy terroir, and the depth of the flavors and aromas. **Minimum 5 years on the lees**

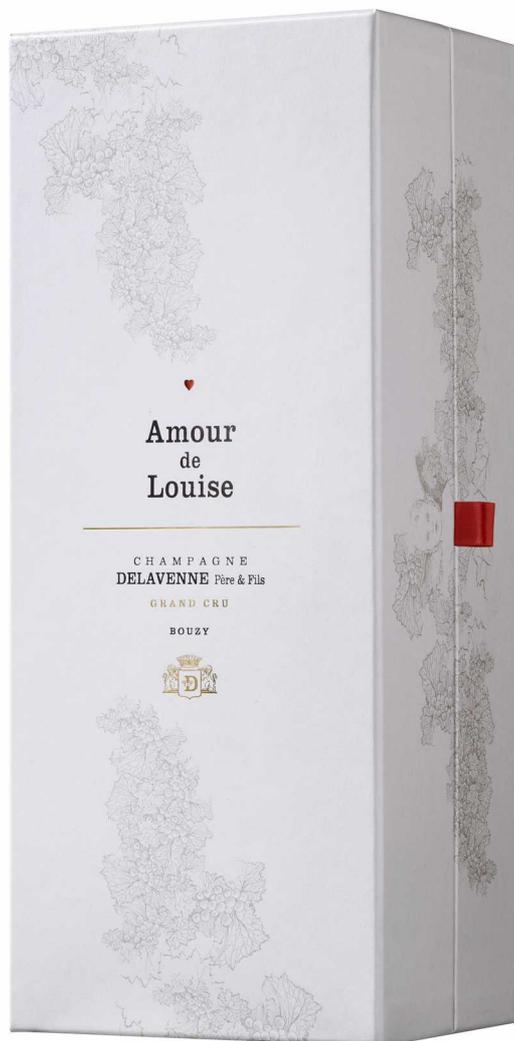
Dosage: 6g

Disgorgement: 4-6 months before availability

Tasting notes: Exclusive signature cuvée, this rich, rare and generous champagne will surprise you with notes of hawthorn berry and minerality.

Pairing suggestions: Aperitif and all throughout a meal.

Awards: ★★ **GUIDE HACHETTE 2017**



Created to celebrate the birth of Louise, first born of the fifth generation of the Delavenne family. This limited edition cuvée (only 3048 bottles produced) is presented in a beautifully decorated gift box.