



CHAMPAGNE

DELAVENNE Père & Fils

RÉCOLTANTS - MANIPULANTS



CHAMPAGNE DELAVENNE BRUT BLANC DE BLANCS GRAND CRU

Freshness and purity



Our Single-Village, single-harvest cuvée Blanc de Blancs is made with Grand Cru Chardonnay grapes only from our vineyard in CRAMANT, in the Côte des Blancs. It has a light yellow robe, with light green reflections. A delicate sparkle brings this champagne to life, accentuating its aromas and elegance.

Grape variety: 100% Grand cru Chardonnay (Single harvest 2016)

Origin: Côte des Blancs. Single-Village cuvée produced with grapes from our vineyards in CRAMANT

Vineyard: Gentle soil work. No herbicide.

Terroir: Chalk soils on east-facing slopes, protected from the dominant western winds. .

Vinification: Stainless steel tanks with native, wild yeasts. No malolactic fermentation, no cold flash pasteurization, only patient, careful winemaking to preserve the purity, aromas and flavors of our Terroir. Min. 36 months on the lees.

Dosage: 7.8 g

Disgorgement: 4-6 months before availability on the market

Tasting notes: Delicate nose and sparkling elegance. Aromas of fresh fruit and citrus. Silky mouthfeel with notes of green apple, white flowers, lemon curd and toasted almond. Great harmony and balance. Freshness and length on the finish.

Pairing suggestions: Aperitif, Rich fish (salmon, tuna..) Shellfish, Deep-fried foods (chicken, clams..) Pork, Mild and soft cheese.

Awards: GOLD MEDAL Elle à Table 2018 et 2016
Silver Medal International Wine Awards, Lyon 2015

