

DELAVENNE Père & Fils

RÉCOLTANTS - MANIPULANTS

**COTEAUX CHAMPENOIS
BOUZY ROUGE 2017**

*Released November 2019. Limited Production 3000 bottles. On allocation only.
AOC Coteaux Champenois, Bouzy Rouge is our varietal still wine. "Grape-lâche" Pinot
Noir, grown in a selected plot in Bouzy. Fine and light, with a deep ruby hue.*

For Bouzy Rouge 2015:**Bouzy Rouge
2015:**

"The bright ruby red colour is adorned with luminous reflections. The Nose presents red and black fruit with a hint of cherry stone. A fine palate, with nice tension and easy tannins."

- Translation *Elle à Table* Wine Contest.

Origin :

BOUZY 100% Grand Cru

Harvest :

2017

Grape variety :

100% Pinot Noir

Vineyard :

Gentle soil work.

Naturopathic treatment

No weed killers. Natural fertilizers.

Naturopathic vine care

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.

**Wine-making:**

The grapes are de-stemmed and crushed by hand by three generations of the Delavenne family, together, according to traditional methods. Vinified in a resin tank.

Tasting notes Bouzy Rouge**2017:**

Beautifully complex aromas of small red berries, cherry and blackberry with hints leather and spice. Gentle earthiness and light tannins.

Pairing suggestions: Best served lightly chilled or room temperature. Great for barbecues, grilled meat, lightly spiced white fish and mild cheeses.

Available in 750ml

