

C 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.*

High Commendations



**Origin:** BOUZY and AMBONNAY  
100% Grand Cru  
“Dual Vintage” Harvests 2013 and 2014

**Blend:** 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.

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

**Dosage:** 8.4gr

**Late Disgorgement:** 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.

Available in 750ml bottles