

**DELAZENNE** Père & Fils

RÉCOLTANTS - MANIPULANTS

GRAND CRU BRUT BLANC de BLANCS  
CRAMANT

*Our limited production, 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.*



**Gold Medal 2018 and 2016**

**Origin:** CRAMANT 100% Grand Cru  
Harvest 2017

**Grape varieties:** 100% Chardonnay.

**Vineyard:** Gentle soil work.  
Naturopathic vine care  
No weed killers.  
Natural fertilizers.

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



Beautiful gold and green with silver reflections and delicate, forthright bubbles. Fresh nose of white fruits at full maturity. An explosion of flavour: White flowers, warm brioche, flower blossom honey...  
What beautiful poise and length! We would pair it without hesitation with a grilled lobster. -  
Translation from tasting notes *Elle à Table* wine competition France

**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, the depth of flavors and aromas.

All natural, vegan-friendly

**Dosage:** 7.8gr

**Late Disgorgement:** 4-6 months before availability

**Tasting notes:** Delicate nose and sparkling elegance. Aromas of fresh fruit, honeysuckle and orange blossoms. Silky mouthfeel with notes of green apple, lemon curd and minerality. Fresh with harmony, balance and a generous finish.

**Pairing suggestions:** Aperitif, Sushi, Shellfish, Lobster, Fried chicken, clams and fish, Mild goat cheese...

Available in 750ml

