

C H A M P A G N E

DELAZENNE Père & Fils

RÉCOLTANTS - MANIPULANTS

New release for Autumn 2019 Grand Cru Millésime 2015 BOUZY

OUR NEW VINTAGE!

This is our flagship cuvée, produced only on exceptional years

Origin: 100% Grand Cru.

Blend: 80 % Chardonnay and 20 % Pinot Noir.

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

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.

All natural, vegan-friendly

Dosage: 6.6gr.

Disgorgement: July 2019

Tasting notes: Light yellow with golden highlights. Bright and elegant with excellent cellar ageing potential.

White-fleshed fruits, with notes of crisp, warm pear tart with almonds. Energetic, seductive volume that is both fresh and complex. Subtle savoury notes and minerality, with generous length on the palate.



Available in 750ml bottles