

**DELAVENNE** Père & Fils

RÉCOLTANTS - MANIPULANTS

GRAND CRU DEMI-SEC  
BOUZY

*Our Grand Cru Bouzy Demi-Sec stands out with its sweet nature.  
Treat yourself to its succulent aromas with notes of warm madeleines.*



Pinot noir associated with Chardonnay for this Demi-Sec with a highly perfumed nose of white-fleshed and dried fruit, very generous on the palate with good structure, balance and length. To serve with slightly sweet dessert - Translation from Hachette Wine Guide 2017 tasting notes

**Origin:** Bouzy & Ambonnay,  
100% Grand Cru  
Dual vintage harvest 2013 & 2014

**Grape varieties:** 60% Pinot noir &  
40% Chardonnay.

**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, the  
depth of flavors and aromas.  
5 years on the lees.

All natural, vegan-friendly

**Dosage:** 32gr

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

**Tasting notes:** Delightfully fruit-  
forward and generous with notes  
of warm madeleines, balanced  
sweetness and acidity on the  
palate.

**Pairing suggestions:** Berry tarts, apple pie, mango pudding, pound cakes, fresh strawberries...

Available in 750ml