

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 2014 and 2015

Blend: 60% Pinot Noir and
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, rich
flavors and aromas.

Over 3 years on the lees.

All natural, vegan-friendly

Dosage: 8.gr

Late Disgorgement: 4-6 months
before availability

Tasting notes: Apple fritter,
brioche, fresh apple and lemon
drop. Generous, ripe and mouth
filling.

Pairing suggestions: Aperitif, cheese puffs, pork, poultry, BBQ, brunch, lightly spiced foods, soft or hard cheese.

Available in 750ml bottles