

CHAMPAGNE  
**DELAVENNE** Père & Fils  
 RÉCOLTANTS · MANIPULANTS

BOUZY

For four generations the Delavenne family has been striving to convey their love for wine and vine by making Champagne which is certain to perpetuate its name for a long time. Each cuvée is prepared with passion and skill expressing what is the best in its terroir.



**Brut Blanc de Blancs, 6pk**

**List:** \$314.95 **Sale:** \$251.96

100% Grand Cru Chardonnay, no malolactic fermentation, vinified in stainless steel. Minimum 36 month on the yeasts.

Delicate nose and sparkling elegance. Aromas of fresh fruit and citrus. Great harmony and balance.



**Brut Tradition, 6pk**

**List:** \$319.95 **Sale:** \$255.96

60% Pinot noir and 40% Chardonnay from harvests 2013 and 2012. No malolactic fermentation, no cold flash pasteurization so that we can preserve all the best of the terroir. Vinified in Stainless Steel.

Notes of apple fritter, fresh apple and lemon drop.



**Brut Rose, 6pk**

**List:** \$344.95 **Sale:** \$275.96

Produced from our vineyards in Bouzy, 100% Grand Cru. 43% Pinot noir, 40% Chardonnay and 17% Bouzy Rouge (AOP Coteaux Champenois), no malolactic fermentation.

Aromas of red berries, baked red apples and rose petals. This Champagne is juicy and mouth filling with a creamy persistent mousse, and an elegant, mineral-laced finish.



**2012 Brut Millesime, 6pk**

**List:** \$419.95 **Sale:** \$335.96

50% Pinot Noir and 50% Chardonnay. Produced with grapes from our vineyards in BOUZY. 100% Grand Cru. No malolactic fermentation, no cold flash pasteurization. Only patient, careful winemaking to preserve the purity, aromas and flavors of the Bouzy terroir. Vinified in Stainless Steel

This 2012 vintage is characterized by its very fine bubbles and subtle aromas of citrus and white flowers.

ALL SALES SUBJECT TO CONFIRMATION AND AVAILABILITY