Original 60/40 Brut Tradition

Champagne Delavenne Père et Fils

Grand Cru grower Champagne with baked apple, brioche and a bright citrus finish.

Country	France
Region	Champagne, Grand Cru
Grape varieties	Pinot Noir 60%, Chardonnay 40%
Vintage	NV
Alcohol	12.5% ABV
Bottle size	750 ml
Style	Sparkling white, Brut, rich and toasty
Farming	Practising organic
Suitability	Vegan and vegetarian



Tasting note

Baked apple, ripe apricot and hazelnut meet brioche and candied citrus. Fine bubbles and a creamy texture give this generous Champagne polish, while lively acidity keeps the finish fresh.

The producer

The Delavenne family has made Champagne in Bouzy since 1920. Now in its fourth generation, the house grows, presses and vinifies its own grapes, drawing on Grand Cru vineyards in the Montagne de Reims.

Winemaking

The base wines ferment in stainless steel with indigenous yeasts and no malolactic fermentation. Blending Pinot Noir with Chardonnay balances richness and freshness; extended ageing on the lees develops brioche notes and a fine mousse.

Food pairing

Smoked salmon, oysters, roast chicken or savoury canapés.