

*Delphine*  
**REVILLON**  
CHAMPAGNE

**ÉLÉGANCE - REFINEMENT - CHARACTER**

“The Champagne of modern women, and of men who know how to celebrate them.”

An exclusive, forward-thinking brand, devoted to the art of sensory awakening.

**The New Generation of Champagne.**



# OURS CUVÉES PREMIUM CHAMPAGNE

#DRINKBETTER



## BRUT "L'INTRIGANTE"

Universel & Cocktail

**High environmental quality**

68% P. Meunier- 20% Chardonnay -  
12% P.Noir . - Vintage 2022 -  
5gr sugar/L



## BRUT "Le SECRET"

Gourmet & Pleasure

**Organic vineyard**

60% Chardonnay -  
35% P. Meunier- 5% P.Noir  
Vintage 2019 -  
6gr sucre/L



## ROSÉ EXTRA BRUT

Subtile & Delicate

**Organic vineyard**

90% Chardonnay-  
10% P.Noir -  
Vintage 2018  
5gr Sucre/L



## BLANC DE BLANCS PRESTIGE

Fresh & Complex

**Organic vineyard**

100% Chardonnay  
Vintage 2018 - 30% reserve wine  
6gr Sucre/L

# OURS VINTAGES

**CUVÉES OF EXCELLENCE, CARRYING MEANING AND EMOTION**



## **Blanc de Blancs 1er Cru 2013** *Brilliance & Distinction*

- 100% Chardonnay – Vertus Premier Cru
- 4.8 g/L – 60 months on lees
- Dried fruits, vanilla, white flowers

*A rare vintage, crafted for life's grand occasions*



## **Blanc de Blancs 2008 – 1er Cru** *Power & Purity*

- 100% Chardonnay – Vertus Premier Cru
- 6.8 g/L – 7 years on lees
- Candied citrus, honey, chalky notes

*An exceptional cuvée, crafted for unforgettable moments*

# Champagne Brut

## L'INTRIGANTE

Dive into the **enchanting** world of "L'Intrigante" by Maison Delphine REVILLON, a Champagne that captivates with its mystery and **irresistible charm**. This captivating cuvée reveals a perfect balance between **freshness and indulgence**, with delicate floral notes and a fruity olfactory matrix. Its intriguing character invites you to explore each bubble, unveiling layers of subtle aromas and **an elegant finish**. Whether it's to celebrate special moments or to mesmerize your guests at an evening event, "L'Intrigante" promises an unforgettable sensory experience with every sip.



### BLEND

68% Meunier, 20% Chardonnay, 12% Pinot Noir.  
Base Harvest 2020 with 30% reserve wine.

### TERROIR

Charly-sur-Marne and its surroundings

### ELABORATION & MATURATION

Aged on lees in bottles for 3 years in cellars, at constant temperature and humidity.

### DOSAGE

Brut – 5 g/l

### TASTING

**Appearance :** Pale yellow with green reflections.

**Nose :** Delicate and floral, revealing aromas of white-fleshed fruits and meringued hazelnuts.

**Palate :** Combining freshness and finesse, it reveals floral, mineral, and creamy notes. With a beautiful brightness on the palate, both easy and indulgent, this cuvée stands out for its roundness and accessibility.

### FOOD PAIRINGS

Ideal as an aperitif, it pairs well with fish, shellfish, and pressed cheeses.

### AGEING POTENTIAL

3 years

### SERVING TEMPERATURE

46-50°F

### FORMATS

Bottle (75 cl)

# Champagne Brut

## La Cuvée « Le Secret »

The ambition of **Delphine REVILLON Champagnes** is to create **Cuvées** imbued with femininity. The "**Le Secret**" Cuvée is the initial **Signature** of its **Champagne** collection. This first **Lady** perfectly expresses her refined, delicate, and voluptuous style. She honors the promise of a **Champagne** of great finesse, dominated by **Chardonnay** and enhanced by a low dosage. The "**Le Secret**" Cuvée subtly marries a majority of **Chardonnay** with **Pinot Noir, Meunier**, and precious reserve wines. It is a pleasure **Champagne**, perfect for tasting, ideal as an **aperitif**, and will delight the palate of those who can hear its secret.



### BLEND

60% **chardonnay**, 35% **pinot meunier**, 5% **pinot noir**  
**Harvest 2019** with 30 to 40% of reserve wine

**Crus** from the Montagne de Reims: Berru and Montbré (1er cru)  
Deep limestone soils

### ELABORATION & MATURATION

Hand harvesting Vinification in stainless steel vats with temperature control / Partial malolactic fermentation Aging of 8 months on fine lees in vats Aging on lees for a minimum of 3 years in cellars, at constant temperature and humidity, followed by a minimum of 3 months rest in the cellar after disgorging

### DOSAGE

6 g/l

### TASTING

**Appearance:** bright, yellow with golden reflections Fine bubbles, persistent effervescence forming a light cordon

**Nose:** delicate, floral, and fruity, revealing notes first exotic then toasty and brioche-like empyreumatic

### FOOD PAIRINGS

**Palate:** combining freshness and finesse, it is generous and endowed with beautiful length  
An aperitif Champagne par excellence, it harmoniously accompanies every moment of the meal

1 to 3 years

### AGEING POTENTIAL

45-50°F

### SERVING TEMPERATURE

bottle (75 cl)

### FORMATS

# Champagne Rosé

## EXTRA BRUT

With this Rosé Extra Brut, rediscover a new interpretation of the values of Champagne Delphine REVILLON: The subtle **élégance** of its robe, the **raffinement** of the aromas obtained by an optimal **maturation en caves** and a personality affirmed by an **extra-brut dosage**. A **Champagne plaisir** for all moments that will delight the most demanding palates as an aperitif or as a refined accessory to the art of the table.



### BLEND

90% Chardonnay  
10% Pinot Noir Harvest 2018  
70% Reserve wines 30%

### TERROIR

Cru from the Montagne de Reims: Berru and Montbré (1er cru)  
Soils predominantly clay-limestone

### ELABORATION & MATURATION

After several days of cold maceration, the Pinot Noir juice is blended and then co-fermented with the Chardonnay juice in thermoregulated stainless steel tanks Aging on fresh lees for 8 months in tanks Aging on lees for a minimum of 3 years in cellars, at constant temperature and humidity

### DOSAGE

Extra-Brut – 6 g/l

### TASTING

**Appearance:** bright pink with coppery reflections  
**Nose:** fruity and gourmet, revealing aromas of orange blossom followed by exotic notes of pineapple and mango accompanied by licorice fragrances  
**Palate:** lively and fleshy. The aromas of fresh fruits are fully expressed with citrus notes. The finish is long and dense.

### FOOD PAIRINGS

Ideal for an aperitif and pairs wonderfully with a dish of smoked salmon, sushi, grilled veal, Italian prosciutto, fish tapas, duck breast, dried meat. It will enhance blue cheeses and red fruit desserts

### AGEING POTENTIAL SERVING TEMPERATURE

1 to 3 years 45-50°F

### FORMATS

Bottle (75 cl)

# Champagne Blanc de Blancs

## PRESTIGE

Discover the very essence of elegance with the **Blanc de Blancs Prestige** of the House **Delphine REVILLON**. This exceptional **Cuvée** and 100% **Chardonnay** temperament embodies purity and finesse. Each bubble reveals a perfect balance between freshness and complexity, offering subtle aromas of white fruits, bergamots, and an elegant saline minerality. Carefully aged in our cellars, this prestigious **Champagne** is a tribute to artisanal know-how, the specificity of the terroir, and excellence, ready to captivate the senses and mark life's most memorable moments.



### BLEND

100% chardonnay  
Harvest 2018 70%  
Reserve wines 30%

### TERROIR

Mont de Berru

### ELABORATION & MATURATION

Hand harvest. Vinification in stainless steel vats with temperature control. Partial malolactic fermentation followed by 6 months of aging on fine lees in vats. **Aging for 5 years on lees** in cellars, at constant temperature and humidity.

### DOSAGE

6 g/l

### TASTING

**Appearance:** pale yellow with green reflections

**Nose:** delicate and saline, revealing aromas of bergamot and red citrus

**Palate:** combining freshness and finesse, it is sharp, mineral, and complex. The palate confirms the olfactory expression of red citrus and orgeat syrup. Beautiful persistence.

### FOOD PAIRINGS

Ideal for an aperitif, it pairs perfectly with fish, shellfish, crustaceans, and cheeses, especially dry goat cheese and pressed cheeses.

### AGEING POTENTIAL

3 years

### SERVING TEMPERATURE FORMATS

45-50°F

Bottle (75 cl)

# COLLECTION CHAMPAGNE DENTELLE

## THE UNION OF TWO EXCEPTIONAL FRENCH HERITAGES

Born from the resemblance between the finesse of lace and the elegance of Champagne bubbles.

### Calais-Caudry French Lace

- Official supplier to CHANEL, DIOR...
- Worn by Michelle Obama, Kate Middleton, Beyoncé
- Created by Jean Bracq, **an iconic master lacemaker**

### Champagne Delphine RÉVILLON

- Fine bubbles, aromatic delicacy, elegant tension
- Crafted like a piece of haute couture
- A unique sensory signature: fine, feminine, powerful

### The Result?

A rare and sensual creation, at the crossroads of jewel and ritual.

A world exclusive, born to celebrate femininity and the French art of living.



# FRENCH LACE COLLECTION & GIFT CHAMPAGNE

*AN ÉCRIN AS EXCEPTIONAL AS THE EXPERIENCE ITSELF.*



**COLLECTION**  
**“CHAMPAGNE LACE”**  
French lace from Calais Caudry



**CASE “ACCORD D’ARÔMES”**  
Choose your Champagne cuvée & case



**BOX CHAMPAGNE**  
1 bottle + 2 glass flower engraved brand

*WHEN ELEGANCE IN THE GLASS MAGNIFIES ELEGANCE ON THE PALATE*

# WHY CHAMPAGNE DELPHINE RÉVILLON ?

***OUR DIFFERENCE? A SIGNATURE OF TASTE, BORN FROM A FEMININE VISION AND AN EXCEPTIONAL TERROIR***



**Celebrating women  
who love to treat  
themselves**



**Unveiling bold  
cuvées, beyond the  
standards.**



**Sharing French elegance  
in every sip**



**Defending a modern  
vision of Champagne:  
respectful, authentic,  
and profoundly human.**

# OUR STORY

## **A FEMININE REVELATION IN A WORLD OF TRADITIONS.**

**In 2012**, Delphine set out with one conviction: Champagne deserves a feminine, modern, and authentic vision.

On this journey, she discovered hidden gem winegrowers, often ignored by the public.

**In 2015**, she released her first cuvée Brut Secret and founded a free-spirited Champagne House. A House with no estate to own, only the taste of excellence to share.

She also sought to **give women their rightful place** in a world long dominated by men, even though they have always been Champagne's first ambassadors and greatest connoisseurs.

A **bold adventure**, born of passion, respect for the terroir, and the desire to **reimagine tradition** with authenticity and heart.”



## OUR APPROACH

### **A FEMININE CHAMPAGNE BUILT ON THREE CORE VALUES: “Elegance – Refinement – Character”**

Focused on the client's tasting experience, designed around the five senses.

Two exceptional terroirs:

- Berru (North of Reims) – Certified Organic vineyard – Chardonnay
- Charly-sur-Marne – HQE vineyard – Pinot Meunier

We train and support our professional clients: sharing our expertise and elevating the Champagne service experience for the end consumer.

We also help develop sales and energize your teams with Team Challenges — an added value for you and your staff.



# International Prizes

## World-renowned quality of our champagnes



**Silver medal 2021** - Cuvee Brut and Rosé  
World Wine Competition, Brussels  
350 tasters, 50 nationalities  
10,000 wines tasted blind



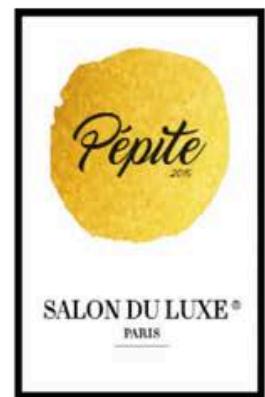
**A Star in the Guide Hachette 2022**  
Brut Secret and Rosé cuvees  
35,000 wines blind-tasted  
1,500 professional tasters



**Gold Medal 2022** - Blanc de blancs  
Worldwide competition for professional women oenophiles, tasted exclusively by women from all over the world (600 tasters)



**Referencing Magazine**  
"Cavistes & Sommeliers  
Cuvee Rosé Extra Brut  
Rated 91/100



**Favorite of Luxury Fair**  
Luxury Fair Paris 2016  
300 decision-makers



**European Label**  
"Hauts-de-France, European of Gastronomy 2023  
For our Champagne tasting workshops

**FOR MORE INFORMATION ABOUT  
THESE PRODUCTS PLEASE CONTACT :**



**Specialists in Premium Beverages, RTDs & Lifestyle Creations**

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