

# *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.<br>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                  | <b>Appearance :</b> Pale yellow with green reflections.<br><br><b>Nose :</b> Delicate and floral, revealing aromas of white-fleshed fruits and meringued hazelnuts.<br><br><b>Palate :</b> 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% <b>chardonnay</b> , 35% <b>pinot meunier</b> , 5% <b>pinot noir</b><br><b>Harvest 2019</b> with 30 to 40% of reserve wine  |
| TERROIR                  | Crus from the Montagne de Reims: Berru and Montbré (1er cru)<br>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                  | <b>Appearance:</b> bright, yellow with golden reflections Fine bubbles, persistent effervescence forming a light cordon<br><br><b>Nose:</b> delicate, floral, and fruity, revealing notes first exotic then toasty and brioche-like empyreumatic<br><br><b>Palate:</b> combining freshness and finesse, it is generous and endowed with beautiful length |
| FOOD PAIRINGS            | An aperitif Champagne par excellence, it harmoniously accompanies every moment of the meal   |
| AGEING POTENTIAL         | 1 to 3 years   |
| SERVING TEMPERATURE      | 45-50°F  |
| FORMATS                  | bottle (75 cl)   |



# 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<br>10% Pinot Noir Harvest 2018<br>70% Reserve wines 30%  |
| ASSEMBLAGE               |   |
| TERROIR                  | Cru from the Montagne de Reims: Berru and Montbré (1er cru)<br>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<br>Nose: fruity and gourmet, revealing aromas of orange blossom followed by exotic notes of pineapple and mango accompanied by licorice fragrances<br>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         | 1 to 3 years  |
| SERVING TEMPERATURE      | 45-50°C   |
| 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<br>Harvest 2018 70%<br>Reserve wines 30%   |
| TERROIR                  | Mont de Berru  |
| ELABORATION & MATURATION | Hand harvest. Vinification in stainless steel vats with temperature control.<br>Partial malolactic fermentation followed by 6 months of aging on fine lees in vats.<br><b>Aging for 5 years on lees</b> in cellars, at constant temperature and humidity.  |
| DOSAGE                   | 6 g/l  |
| TASTING                  | <b>Appearance:</b> pale yellow with green reflections<br><br><b>Nose:</b> delicate and saline, revealing aromas of bergamot and red citrus<br><br><b>Palate:</b> 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      | 45-50°F  |
| FORMATS                  | 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 ?

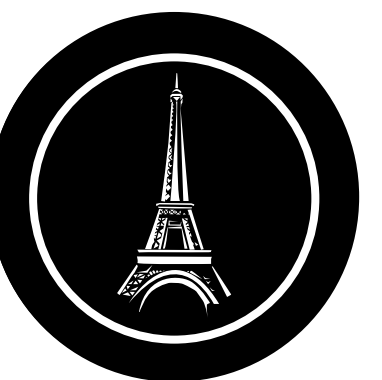
*OUR DIFFERENCE? A SIGNATURE OF TASTE, BORN FROM A FEMININE VISION AND AN EXCEPTIONAL TERROIR*



**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 :**



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

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