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## CUVÉE D BRUT NV

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### HISTORY

Champagne DEVAUX is a well-established brand since 1846 and today the most prestigious house from the charismatic Pinot Noir region called “Côte des Bar” situated in the southern part of Champagne on the edge of the Burgundy region. This very exclusive Champagne House is known for its lovely complex and elegant style, due to a high proportion of reserve wines, with a delicate and soft mousse. All DEVAUX Champagnes NV are 3 to 5 years bottle aged so very food friendly.

### REGION

Pinot Noir from Côte des Bar, Champagne, France

Chardonnay from Côte des Blancs & Montgueux, Champagne France

### VARIETAL

60% Pinot Noir, 40% Chardonnay

### VINEYARDS

Pinot Noir from Côte des Bar and Chardonnay from Côte des Blancs and Montgueux.

### WINEMAKING

Cuvée D comes from sustainable vineyards with “Coeur de cuvée” first pressing juices, the best quality of pressing juices and 40% reserve wines aged in large oak casks representing a combination of at least 4 different harvests. Dosage: 7 grams of sugar per liter. After disgorging, extra ageing of 6 to 9 Months. The maturation time is minimum 5 years.

### VINTAGE

The Cuvée D is the multi-vintages from the premium “Collection D de Devaux”. It is a blend of 60% Pinot Noir from Côte des Bar and 40% Chardonnay from Côte des Blancs and Montgueux (part of the Côte des Bar).

### TASTING NOTES

Nose: Reminiscent of candied orange peel with notes of butter and spices. Toast, coffee and vanilla aromas.

Palate: A fresh, creamy long finish.

### WINEMAKER

Michel Parisot

### TECHNICAL INFORMATION

Alcohol: 12%