

Devaux

CHAMPAGNE
Depuis 1846

CUVÉE ROSÉE NV



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 Barand
Chardonnay from Côte des Blancs, Côte des Bar, Vitry and Sézanne

VARIETAL

80% Pinot Noir (including 10% of red wine and 5% skin contact rosé juice (from select vineyards), 20% Chardonnay.

*first pressing juice only

VINEYARDS

Pinot Noir from Côte des Barand
Chardonnay from Côte des Blancs, Côte des Bar, Vitry and Sézanne

WINEMAKING

The Cuvée Rosée is a blend of Pinot Noir 80% (including 10% of red wine and 5% skin contact rosé juice from selected vineyards) and Chardonnay 20%. First pressing juice only with 20% reserve wines partially aged in large oak casks. Aged 3 years on lees and an extra 3 to 6 months after dosage.

VINTAGE

Made up of 20% reserve wines.

TASTING NOTES

Nose: Soft and ripe raspberries followed by aniseed notes.

Palate: A lovely fresh and smooth mousse with a good balance and violet notes on the finish.

WINEMAKER

Michel Parisot

TECHNICAL INFORMATION

Alcohol: 12%