



D ROSÉ BRUT 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 Bar, Champagne, France
Chardonnay from Côte des Blancs, Champagne France

VARIETAL

50% Pinot Noir (with 10% vinified in red),
50% Chardonnay

VINEYARDS

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

WINEMAKING

The D Rosé is the finest and most delicate reference from Devaux. It is a blend of 50% Pinot Noir (with 10% vinified in red) and 50% Chardonnay. Pinot Noir grapes were harvested from Côte des Bar and Chardonnay from Côte des Blancs with the use of only

the first pressing juices from key sustainable vineyards with also the best “Coeur de Cuvée” pressing juices. Winemaking and maturing period of the D Rosé is three times longer than the minimum requirement in Champagne. 5 years: the age of the youngest wine which make up the Collection D, and extra ageing of 6 to 9 months after dosage.

VINTAGE

First pressing juices comes from key vineyards only, with the best quality cœur de cuvée pressing juices.

TASTING NOTES

Nose: A nose of freshness with hints of small berries and aniseed moving towards nutty flavors.

Palate: A soft mousse, with a delicate finish.

WINEMAKER

Michel Parisot

TECHNICAL INFORMATION

Alcohol: 12%