



GRANDE RÉSERVE 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 & Vitry, Champagne, France

VARIETAL

70% Pinot Noir, 30% Chardonnay

VINEYARDS

Côte des Bar, Champagne, France
Côte des Blancs & Vitry, Champagne, France

WINEMAKING

The Grande Réserve is made from 70% Pinot Noir and 30% Chardonnay, with first pressing juices only, the best quality of pressing juices including 20% reserve wines partially aged in large oak casks. Dosage: 9 gr of sugar per liter. Aged 3 years on lees and an extra 3 to 6 months after dosage.

VINTAGE

This wine is made up of both vintage and non-vintage wine, with a high percentage of mature wine in the blend.

TASTING NOTES

Nose: Floral notes with hints of stone fruits such as peach and apricot on the nose.
Palate: Soft and delicate mousse. Fine, intense and complex palate with touch of yellow plum on the finish.

WINEMAKER

Michel Parisot

TECHNICAL INFORMATION

Alcohol: 12%