



ULTRA D 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 and Chardonnay from Côte des Blancs and Montgueux

VARIETAL

60% Pinot Noir and 40% Chardonnay
*First pressing juices from key vineyards only with also “cœur de cuvée” pressing juices.

VINEYARDS

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

WINEMAKING

The total maturation time is minimum 5 years on lees including an extra 6 to 9 months ageing after dosage. With a low dosage of 2 grams/liter, it is the purest expression of the “Collection D”.

VINTAGE

The Ultra D is made of carefully selected plots of sustainable vineyards with 60% Pinot Noir (Côte des Bar) and 40% Chardonnay (Côte des Blancs and Montgueux) from first pressing juices only and “cœur de cuvée”. This “rare” extra brut blend is a combination of minimum 4 different vintages aged in large oak casks representing 40% reserve wines.

TASTING NOTES

Nose: Fresh aromas with minerality moving to dried fruits, spices and saline notes.
Palate: Wonderful liveliness and length. The low dosage enhances purity and elegance.

WINEMAKER

Michel Parisot

TECHNICAL INFORMATION

Alcohol: 12%