

Devaux

CHAMPAGNE
Depuis 1846

D MILLÉSIMÉ 2008



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 The Chardonnay in the blend is grown on the fine chalky soils of the Côte des Blancs, Vitry and Montgueux.

VARIETAL

52% Chardonnay, 48% Pinot Noir
First pressing juices only from selected vineyards including “coeur de cuvée” pressing juices.

VINEYARDS

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

WINEMAKER

Michel Parisot

WINEMAKING

The wine was fermented in stainless steel, followed by malolactic fermentation to give extra suppleness. Following fermentation, the liqueur de tirage was added and the wine underwent a slow second fermentation in bottle, and extended ageing on its lees for seven to eight years. This resulted in a wine with a finer, more persistent mousse and greater potential for complexity. After disgorgement, the wine received a Brut dosage of 8g/l and was aged for a further six months minimum before release.

VINTAGE

Mild winter but cold in March and April. Good flowering with heavy rainfalls in June. Hail on many vineyard plots in August. Ideal weather conditions before and during the harvest.

TASTING NOTES

D Millésimé displays a deep gold color with hints of straw. Subtle and elegant aromas of white peaches and citrus zest are followed by light brioche notes. Fresh on opening, the palate evolves elegantly towards citrus notes, finishing on intense notes of dried fruit and pastry. A wine to enjoy now but can rest in the cellar to develop in complexity and intensity.

TECHNICAL INFORMATION

Dosage: 8 g/l

Alcohol: 12%