Devaux
CHAMPAGNE
Depuis 1846

CUVÉE D BRUT

HISTORY
Founded in 1846 by brothers Jules and Auguste Devaux, the brand very quickly earned its place in Champagne renown. Devaux is a dynamic Champagne house located in the southern part of Champagne. It is one of the biggest vineyard holders in the region, with 1,480 hectares in the Côte des Blancs. This control over its grape supply is a rarity in Champagne, a region where growers traditionally sell to the houses who control the brands.

REGION
Pinot Noir from Côte des Bar, Champagne, France
Chardonnay from Côte des Blancs & Montgueux, Champagne France

VARIETAL
60% Pinot Noir, 40% Chardonnay

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

WINEMAKING
A minimum of 35% of reserves wines ages in large oak used. Alcoholic fermentation takes place in stainless steel vats followed by partial malolactic fermentation. Winemaking and maturing period of the Collection D is three times longer than that required by the appellation's specifications. 5 years: the age of the youngest of the wines which make up the Collection D, and extra ageing of 6 to 9 months after dosage.

VINTAGE
Cuvée D, comes from a combination of at least 4 different harvests and 35% reserve wines made from the best crus harvested over at least three years.

TASTING NOTES
Nose: Reminiscent of candied orange peel with notes of butter and spices. Toast, coffee and vanilla aromas.
Palate: A fresh, creamy long finish.

WINEMAKER
Michel Parisot

TECHNICAL INFORMATION
Alcohol: 12%