



D MILLÉSIMÉ 2005



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 and Chardonnay from Côte des Blancs

VARIETAL

50% Pinot Noir, 50% Chardonnay
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

WINEMAKING

Alcoholic fermentation in stainless-steel vats followed by partial malolactic fermentation (17% of the blending wines have not made the malolactic fermentation). Bottle aged from 7 to 8 years on lees and extra ageing of 6 to 9 months after dosage.

VINTAGE

Made only in an exceptional vintage, from a unique harvest, the "D Millésimé" is made up of equal parts Chardonnay and Pinot Noir, selected from the best plots. It is matured for a further seven years, revealing complexity. In 15 years, only 4 vintages have been presented in the Collection D: 1996, 2000, 2002 and 2005. Late winter and sharp snowfall followed by freezes in March. Fresh, wet spring, with a heat wave at the end of June. Summer had powerful storms. The harvest was carried out in nice weather without rain with morning freezes.

TASTING NOTES

Nose: Notes of white peach, plum and citrus fruit followed by hazelnut notes. A very elegant nose.

Palate: A lovely fresh mousse to start with a good minerality with fresh almond aromas. Long honey finish on the palate.

WINEMAKER

Michel Parisot

TECHNICAL INFORMATION

Alcohol: 12%