

D Millésimé 2006

Côte des Bar, Champagne, France



Grape Varieties **50% Chardonnay**
 50% Pinot Noir

Winemaker **Michel Parisot**

Closure **Natural Cork**

ABV **12%**

Bottle Sizes **75cl**

Notes **Vegetarian, Vegan**

PRODUCER

Founded in 1846 by the brothers Jules and Auguste Devaux, today Devaux is owned by the Union Aubeoise in the Côte des Bar – the heartland of Pinot Noir in Champagne. Physically closer to Chablis than Reims or Épernay, the vines grow on Burgundian soils of Kimmeridgian marl and Portlandian limestone. Chef de Cave since 1999, Michel Parisot was named the 'Sparkling Winemaker of the Year' at the 2020 International Wine Challenge – an achievement that is testament to Michel's pioneering approach to winemaking.

VINEYARDS

The "D Collection" wines are Devaux's very best. The grapes come from highly select, sustainably farmed parcels across 50 hectares. The majority of the vineyards are situated in the Aube on Kimmeridgian limestone-clay soils. This continental location, on the slopes of the Côte des Bars, is important; it gives the Pinot Noir richness on the nose and a long finish, while retaining finesse. The Chardonnay in the blend is grown on the fine chalky soils of the Côte des Blancs, Vitry and Montgueux ("the Meursault of Champagne") to give liveliness and elegance.

VINTAGE

Late winter snowfall was followed by frost in March. The rest of spring was fresh and wet, and a warm, stormy summer was marked by a heat wave at the end of June. The 2006 harvest period was dry albeit with light morning frost.

VINIFICATION

The wine was fermented in stainless steel, followed by partial malolactic fermentation to give extra suppleness (52% did not undergo malolactic). 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 around 6g/l and was aged for a further six to nine months before release.

TASTING NOTES

Deep gold in colour. Complex and elegant aromas of white peaches and orange zest are followed by warm bready notes. The palate has a refreshing acidity and evolves with elegant citrus notes, finishing with a dried fruit character.