

Devaux,
Sténopé (Gift Box) 2011
Côte des Bar, Champagne, France



Winemaker	Michel Parisot
Closure	Natural Cork
ABV	12%
Residual Sugar	5.4g/L
Acidity	5.8g/L
Wine pH	3.04
Bottle Sizes	75cl, 150cl

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

Sténopé is a collaboration between Michel Parisot and renowned winemaker from the Rhône Valley, Michel Chapoutier. Sharing the same philosophy around vineyards and respect for the land, they decided to create an exceptional Champagne that takes a snapshot of a particular vintage – the name means 'pinhole camera' in French. Sténopé is a blend of Chardonnay and Pinot Noir carefully selected by Michel Parisot from his preferred plots from the best sites in the Cote des Bar. The vines are 50 years old on average and producing beautifully concentrated fruit.

VINTAGE

2011 was a challenging year in Champagne. Winter was very cold, with heavy frosts, snowfall and plenty of rain. Spring was exceptional, with record breaking temperatures (2.1°C above average) and plenty of sunshine. Rain showers and cooler temperatures followed during the summer months, which increased the risk of disease in the vineyard. Conditions improved in September for the harvest.

VINIFICATION

Winemaker Michel Parisot created Sténopé not only to give a snapshot of each year in Champagne, but also to illustrate his long time commitment to the use oak of in Champagne. Only the initial, lightly-pressed juice (première serre) was used for the base wine, which was fermented in 300 litre oak barrels, aged between one and five years. All of the barrels are made from locally sourced wood, which comes from three forests in the Champagne region. Following the second fermentation in bottle, each bottle of Sténopé was aged for a minimum of 7 years on lees. The wine was released one year after disgorgement and has an extra brut dosage of 5g/L. The total production of Sténopé 2011 was 6387 bottles and 893 magnums, each one of which is numbered.

TASTING NOTES

On the nose, the Sténopé 2011 boasts aromas of fresh lemons, elderflower and white peach. On the palate, this Champagne is refreshing with a beautiful soft mousse and flavours of fresh pears, toasted brioche and hints of praline which linger on the finish.

AWARDS

International Wine Challenge 2020, Silver
Decanter World Wine Awards 2020, Silver
Decanter World Wine Awards 2019, Silver