



Grape Varieties **53% Chardonnay**
 47% Pinot Noir

Winemaker **Michel Parisot**

Closure **Natural Cork**

ABV **12%**

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

The 2009 vintage began with a challenging spring due to high mildew pressure and an uneven blossoming. However, by mid-July conditions were perfect with warm, dry temperatures continuing through to the end of September, when harvest was virtually completed. These ideal conditions produced grapes with excellent ripeness and beautiful freshness, resulting in a vintage with great balance.

VINIFICATION

The wine was fermented in stainless steel vats, followed by partial malolactic fermentation to give extra suppleness. Post-fermentation, the liqueur de tirage was added and the wine underwent a slow second fermentation in bottle, and extended ageing on its lees for 10 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 6.5g/l and was aged for a further minimum of six months before release.

TASTING NOTES

This wine is a rich gold in colour. The nose is pronounced and elegant with aromas of juicy orange and lemon zest, and hints of brioche and dried fruits. On the palate, citrus and stone fruit flavours are balanced perfectly by crisp acidity, culminating in a finish that is full, rounded and long.

AWARDS

International Wine Challenge 2022, Silver

Decanter World Wine Awards 2021, Silver Medal