

Devaux,  
**Sténopé (Gift Box) 2013**  
Côte des Bar, Champagne, France



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

Winemaker **Michel Parisot**

Closure **Natural Cork**

ABV **12%**

Bottle Sizes **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. This includes En Chanseux and Val Bazot, sites which Devaux and Chapoutier purchased together. Located in Les Riceys, these sites produce Pinot Noir with a distinctive Burgundian character, with richness and length, while retaining finesse. The vines are 50 years old on average, resulting in excellent concentration.

## VINTAGE

The 2013 vintage began with unpredictable weather conditions throughout the spring months and flowering, with significant precipitation, especially in the Côte des Bar. The summer months came with warm and dry weather, the perfect conditions to allow the grapes to achieve optimum ripeness.

## VINIFICATION

This wine is 100% issued from Coeur de Cuvée pressing (the first half of the first pressing) from the best selected vineyards. Fermentation took place in 300 litre Champagne oak, of which 20% was new oak. The wine was left on the lees for 10 months to develop texture and complexity and finished with a low dosage.

## TASTING NOTES

On the nose, aromas of white blossom, red apple and lemon peel are followed by hints of sourdough and pastry. The palate is bright and fresh, with creamy mouthfeel and hint of vanilla with notes of bergamot and yuzu. The finish is long and complex.