

Devaux,
D Millésimé 2014
Côte des Bar, Champagne, France



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

Winemaker **Michel Parisot**

Closure **Natural Cork**

ABV **12%**

Residual Sugar **7.4g/L**

Acidity **8.7g/L**

Wine pH **3.1**

Bottle Sizes **75cl**

Notes **Vegetarian, Practising
Organic, 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 selected, sustainably farmed parcels across 50 hectares. The majority of the vineyards are situated in the Aube on Kimmeridgian limestone-clay soils. This continental climate, on the slopes of the Côte des Bars, is important; it gives the Pinot Noir richness and intensity on the nose, while retaining finesse. The Chardonnay component is sourced from vines planted on the fine chalky soils of the Côte des Blancs, Vitry and Montgueux ("the Meursault of Champagne"), which lend liveliness and elegance to the blend.

VINTAGE

The 2014 vintage saw ideal conditions during flowering, followed by a generous and sunny harvest. This yielded Pinot Noir and Chardonnay grapes of excellent health, with ideal alcohol levels. The beautiful harvest conditions of 2014 resulted in excellent quality wines.

VINIFICATION

This wine is 100% issued from Coeur de Cuvée pressing (the first half of the first pressing) to guarantee the most elegant and fresh juices. Fermentation took place in stainless steel with 48% of the blend going through malolactic fermentation to add texture and complexity. Once bottled, this cuvée stayed on lees for a minimum of seven years. The final wine is released a minimum of six months after disgorgement.

TASTING NOTES

The nose is elegant and complex with aromas of apricot stone, lemon zest and toasted hazelnut. On the palate, creamy mouthfeel and crisp acidity culminate in a full and rounded finish.

AWARDS

International Wine Challenge 2024, Silver