

Devaux,
`Coeur des Bar` Rosé NV
Côte des Bar, Champagne, France



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

Devaux are Pinot Noir and Rosé specialists. The majority of their vineyards are located in the Aube. This location, on the slopes of the Côte des Bars, is important; it gives Pinot Noir a lovely richness on the nose and finish, yet retains the finesse. Some Chardonnay is included in the blend; this is also grown in the Côte des Bar, with a proportion from the fine chalky soils of the Côte des Blancs to give liveliness and elegance.

VINIFICATION

Fermented in stainless steel, the traditional method of Rosé production is used, involving the addition of Pinot Noir still wine (14% of the total blend) prior to the second fermentation. The wine undergoes a slow second fermentation in bottle and extended ageing on its lees for 36 months (the legal minimum is 15 months). This gives a finer, more persistent mousse and greater potential for complexity. After disgorgement, the wine receives a Brut dosage of 9g/l. 15% of reserve wines are used in the blend.

TASTING NOTES

This wine is complex, with very fine bubbles, a creamy mouth-feel, flavours of raspberry, strawberries, some hazelnut notes and a long finish.

AWARDS

International Wine Challenge 2024, Silver
International Wine Challenge 2022, Gold
Decanter World Wine Awards 2022, Silver

Grape Varieties	73% Pinot Noir 27% Chardonnay
Winemaker	Michel Parisot
Closure	Natural Cork
ABV	12%
Residual Sugar	9g/L
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian, Vegan