

Devaux,  
**Cuvée D, Aged 5 years NV**  
Côte des Bar, Champagne, France



Grape Varieties    **55% Pinot Noir**  
                          **45% Chardonnay**

Winemaker	<b>Michel Parisot</b>
Closure	<b>Natural Cork</b>
ABV	<b>12%</b>
Residual Sugar	<b>7g/L</b>
Acidity	<b>5.2g/L</b>
Wine pH	<b>3.06</b>
Bottle Sizes	<b>75cl, 150cl, 300cl</b>
Notes	<b>Sustainable, Vegetarian, Vegan</b>

## 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.

## VINIFICATION

90% of the base wines are fermented in stainless steel, with 10% fermented in 300 litre barrels. This is followed by partial malolactic fermentation. The blend comprises 40% reserve wines (50% for the magnum), a quarter of which are from two perpetual soleras: a Chardonnay solera and a Cuvée D solera that have been going since 1995 and 2002 respectively. The remaining reserve wines are aged in large oak casks. Following bottling, the liqueur de tirage is added and the wine has a slow second fermentation in bottle and extended ageing on its lees for over 60 months (the legal minimum is 15 months). This results in a wine with a finer, more persistent mousse and greater potential for complexity. After disgorgement, the wine receives a light brut dosage of 7g/l.

## TASTING NOTES

The Cuvée D is rich and intense, with lively acidity bringing balance, freshness and minerality. As James Halliday describes, "there is a plethora of spiced, dried and fresh fruits, balance and freshness provided by a surge of citrusy acidity on the finish. And aftertaste." The Pinot Noir gives body and length to the wine, while the Chardonnay adds elegance and finesse.

## AWARDS

International Wine Challenge 2022, Silver  
International Wine Challenge 2021, Silver  
Champagne & Sparkling Wine World Championships '20, Gold