



## Devaux, Cuvée D, Aged 5 years NV

### PRODUCER

Devaux is a boutique Champagne brand located in Bar-sur-Seine in the southerly Aube region of Champagne, some 60km north of Burgundy. Thanks to this favourable southerly location, Devaux is a Pinot Noir and rosé specialist. The house was founded in 1846, and was family owned for generations. In 1987, in the absence of a family heir, ownership was passed to a united group of winegrower families, known today as the "Groupe Vinicole Champagne Devaux". Thanks to being owned by these growers, Devaux can boast total control over its grape supply which is a rarity in Champagne, a region where growers traditionally sell to the houses who control the brands.

### 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.



### VINTAGE INFORMATION

<b>Vintage</b>	NV
<b>Region</b>	Côte des Bar, Champagne
<b>Grape Varieties</b>	60% Pinot Noir 40% Chardonnay
<b>Winemaker</b>	Michel Parisot
<b>Closure</b>	Natural Cork
<b>ABV</b>	12%
<b>Bottle Sizes</b>	75cl, 150cl