Devaux,
`Coeur des Bar` Blanc de Noirs NV
Côte des Bar, Champagne, France

PRODUCER

Founded in 1846 by the brothers Jules and Auguste Devaux, today Devaux is owned by the Union Auboise 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 specialists. The majority of their vineyards are located in the Aube where Pinot Noir is the dominant variety. This location, on the slopes of the Côte des Bars, is important; it gives this variety a lovely Pinot Noir richness on the nose and a long finish, yet retains the finesse.

VINIFICATION

The base wine is fermented in stainless-steel tanks, followed by malolactic fermentation to give extra suppleness. The blending of wines from different vineyards and from different harvests ensures the consistency of the NV Blanc de Noirs. Following bottling, the liqueur de tirage is added and the wine undergoes a slow second fermentation and extended ageing on its lees for 36 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 Brut dosage of 8g/l and is aged in the cellar for an extra three months.

TASTING NOTES

The wine has a lovely richness on the nose, with aromas of baked apples, pears, brioche and vanilla. On the palate, it is full, rounded, and well-balanced, with expressive notes of white stone fruit and pear. The finish is juicy and persistent.

AWARDS

International Wine Challenge 2022, Silver
Decanter World Wine Awards 2022, Silver
International Wine Challenge 2021, Silver

Grape Varieties	**100% Pinot Noir**
Winemaker	**Michel Parisot**
Closure	**Natural Cork**
ABV	**12%**
Residual Sugar	**8g/L**
Bottle Sizes	**75cl**
Notes	**Sustainable, Vegetarian, Vegan**