

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



Grape Varieties **60% Pinot Noir**
 40% Chardonnay

Winemaker **Michel Parisot**

Closure **Natural Cork**

ABV **12%**

Residual Sugar **2g/L**

Bottle Sizes **75cl**

Notes **Sustainable, Vegetarian,
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 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. The low yielding vines, with an average age of 30 years, give good concentration and weight; combined with the high quality of the grapes, this means that the final dosage is very low making a dry but round style of champagne.

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 undergoes a slow second fermentation in bottle and extended ageing on its lees for a minimum of five years (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 low dosage of 2g/l.

TASTING NOTES

Lovely pale gold in colour, with a fine, persistent mousse indicative of the long period of bottle ageing. The nose is nicely developed but still fresh, with notes of hazelnuts and spice. On the palate the low dosage allows the quality of the Pinot Noir fruit to shine through, with hints of ripe pear and more hazelnuts. The finish is long, fresh and dry.

AWARDS

Decanter World Wine Awards 2022, Silver

International Wine Challenge 2021, Silver

Champagne & Sparkling Wine World Championships '20, Gold