



Devaux, Ultra 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. 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.

PRESS AND AWARDS

AWARDS

SILVER - International Wine Challenge 2011

GOLD - Decanter World Wine Awards 2010

GOLD - Sommelier Wine Awards 2016



VINTAGE INFORMATION

Vintage	NV
Region	Côte des Bar, Champagne
Grape Varieties	60% Pinot Noir 40% Chardonnay
Winemaker	Michel Parisot
Features	Sustainable, Vegan, Vegetarian
Closure	Natural Cork
ABV	12%
Residual Sugar	2g/L
Bottle Sizes	75cl, 150cl

