The Classic Collection

GRANDE RÉSERVE BRUT

375mL 6-PACK

Also available in 750mL 6-PACK & 1.5L magnum 3-PACK formats



BLEND

Grape Varieties: 70% Pinot Noir, 30% Chardonnay
Origin: Pinot Noir from the Côte des Bar
Vintage: NV
Alc./Vol.: 12.0%

VITICULTURE

Vineyard Practices: limited sulfite use (jetting)
Certifications: certified sustainable (HEV)

VINIFICATION & MATURATION

Fermentation: Alcoholic fermentation in stainless-steel tanks followed by malolactic fermentation
Aging: 3 years minimum after harvest
Dosage: Brut
Residual Sugar: 8 g/L

CHARACTER

The source of several crus allows our winemaker to create a champagne with delicacy and complexity.
Appearance: Golden yellow
Nose: Floral perfumes with hints of stone fruit such as peach and apricot
Palate: Refined, intense and complex palate finishes with a touch of yellow plum

PAIRING SUGGESTIONS

Veal scallop with cream, risotto with mushrooms and saffron, chicken with candied lemon, white fish

SCORES & ACCOLADES

91 points	**James Suckling**, non-vintage (7/12/2025)
90 points	**Decanter**, non-vintage (7/1/2025)

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Champagne Devaux

THE REFERENCE OF THE CÔTE DES BAR

Champagne Devaux produces a range of distinct champagnes and still wines from the Côte des Bar region – the heartland of Pinot Noir in southern Champagne. Founded in 1846, Devaux is one of the oldest Champagne Houses in France.

1. **THE Reference of the Côte des Bar:** physically closer to Chablis than Reims or Épernay, the vines here grow in Burgundian soils of Kimmeridgian marl and Portlandian limestone – producing a house style crafted exclusively from Pinot Noir and Chardonnay varieties.

2. **The Best Deserves Time:** all expressions of Champagne Devaux enjoy extended aging times – more than twice that required by the AOC – with some aging 10 years or more.

3. **Rigorous Viticultural Practices & Meticulous Assemblage:** strict parcel selection with 15+ year-old vines planted to a southern aspect – managed under sustainable and HVE practices. Grapes are harvested by hand then pressed nearby to maximize quality. A high proportion of reserve wines is used in each blend.



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