The D Collection

D ROSÉ BRUT

750mL 6-PACK



BLEND

Grape Varieties: Pinot Noir 55%, Chardonnay 45%
Origin: Pinot Noir from select villages in Côte des Bar; Chardonnay from 1er villages in Côte des Blancs – including Cramant, Chouilly and Avize
Average Vine Age: 35+ years
Vintage: NV
Alc./Vol.: 12.0%

VITICULTURE

Vineyard Practices: limited sulfite use, no pesticides, no herbicides
Certifications: certified sustainable (HEV)

VINIFICATION & MATURATION

Only the finest "coeur de cuvée" are used – the purest first pressings of the grapes. No oak contact – to preserve the delicate, elegant style of this wine.
Fermentation: Stainless steel; Pinot Noir and Chardonnay fermented separately then blended; no maceration; partial malolactic fermentation
Aging: 5 years minimum
Dosage: Brut
Residual Sugar: 6.0 g/L
Acidity: 4.7 g/L

CHARACTER

This Brut champagne – aged 5+ years – blends the richness of Pinot Noir and the elegance of Chardonnay.
Appearance: salmon pink
Nose: floral, peach, wild strawberry, redcurrant, raspberry, and tangerine with pie-crust undertones
Palate: medium body, delicate bubbles, red fruit, apricot, long finish

PAIRING SUGGESTIONS

Spicy lobster, lobster bisque, strawberries on crispy florentine, raspberry sorbet

SCORES & ACCOLADES

95 points	**James Suckling**, non-vintage (7/12/2025)
91 points	**Wine Enthusiast**, non-vintage (12/1/2021)
91 points	**Decanter**, non-vintage (7/1/2025)

Prestige Beverage Group
P: 651-649-5823 | F: 651-649-5827
www.prestigebevgroup.com
©2026 Imported by Prestige Beverage Group, Mendota Heights, MN

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.



CLASSIC COLLECTION



COEUR DES BAR COLLECTION



D COLLECTION

Prestige Beverage Group
P: 651-649-5823 | F: 651-649-5827
www.prestigebevgroup.com
©2026 Imported by Prestige Beverage Group, Mendota Heights, MN