The D Collection

D MILLÉSIMÉ BRUT

750mL 6-PACK



BLEND

Grape Varieties: Pinot Noir 50%, Chardonnay 50%
Origin: Pinot Noir from Côte des Bar; Chardonnay from Côte des Blancs
Average Vine Age: 15+ years
Vintage: 2014
Alc./Vol.: 12.0%

VITICULTURE

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

VINIFICATION & MATURATION

Made only in an exceptional vintage year, this Brut Champagne is made exclusively from Pinot Noir and Chardonnay and matured a minimum of 7 years. Maison Devaux has only presented 9 vintages in the last 30 years: 1996, 2000, 2002, 2005, 2006, 2008, 2009, 2012 and 2014.
Fermentation: Stainless steel tank, 77% ML
Aging: 10 years minimum
Dosage: Brut
Residual Sugar: 7.0 g/L

CHARACTER

The 2014 harvest presents a remarkable balance between maturity and acidity – offering significant aging potential for this wine.
Appearance: golden yellow
Nose: dried and candied apricot, tangerine, chocolate, blonde tobacco
Palate: medium body, cooked apple, brioche, honey, almond, vanilla

PAIRING SUGGESTIONS

Fugu, scallops, truffle risotto

SCORES & ACCOLADES

95 points	**James Suckling** – vintage 2014
93 points	**Wine Enthusiast, Editor's Choice** – vintage 2014
90 points	**Wine Spectator** – vintage 2014
94 points	James Suckling – vintage 2009
93 points	Wine Enthusiast, Cellar Selection – vintage 2009
95 points	James Suckling – vintage 2008

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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.



CLASSIC COLLECTION



COEUR DES BAR COLLECTION



D COLLECTION

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