The Coteaux Champenois Collection

BLANC ‘LA BOULANGÈRE’

750mL 6-PACK

1846 Devaux CHAMPAGNE VEUVE A.DEVAUX



BLEND

Grape Varieties: 100% Chardonnay
Origin: Urville from the plot ‘La Boulangère’ in the Côte des Bar – with a southeast aspect
Vintage: 2022
Average Vine Age: 15+ years
Total Production: 2,294 bottles
Alc./Vol.: 13.0%
Ph: 3.18
Acidity: 3.9 g/L
Residual Sugar: <1.0 g/L

VITICULTURE

Vineyard Practices: sustainable and organic vine-growing
Certifications: certified sustainable (HEV)
Soil: limestone and clay

VINIFICATION & MATURATION

Fermentation: Alcoholic fermentation in oak tank followed by malolactic fermentation in oak tank
Aging: on lees in a 13 hectoliter , egg-shaped oak tank for 10 months

CHARACTER

A fresh wine accompanied by subtle woody undertones, with notes of citrus and exotic fruits on the nose and a refreshingly lively palate.
Appearance: straw yellow
Nose: tropical fruits, citrus zest
Palate: lemon zest, light minerality, lively freshness

PAIRING SUGGESTIONS

Tomme de Savoie, oysters, langoustines, sea bass, fine cheeses

SCORES & ACCOLADES

93 points **James Suckling** – vintage 2022

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

HAUTE VALEUR ENVIRONNEMENTALE
VITICULTURE DURABLE EN CHAMPAGNE

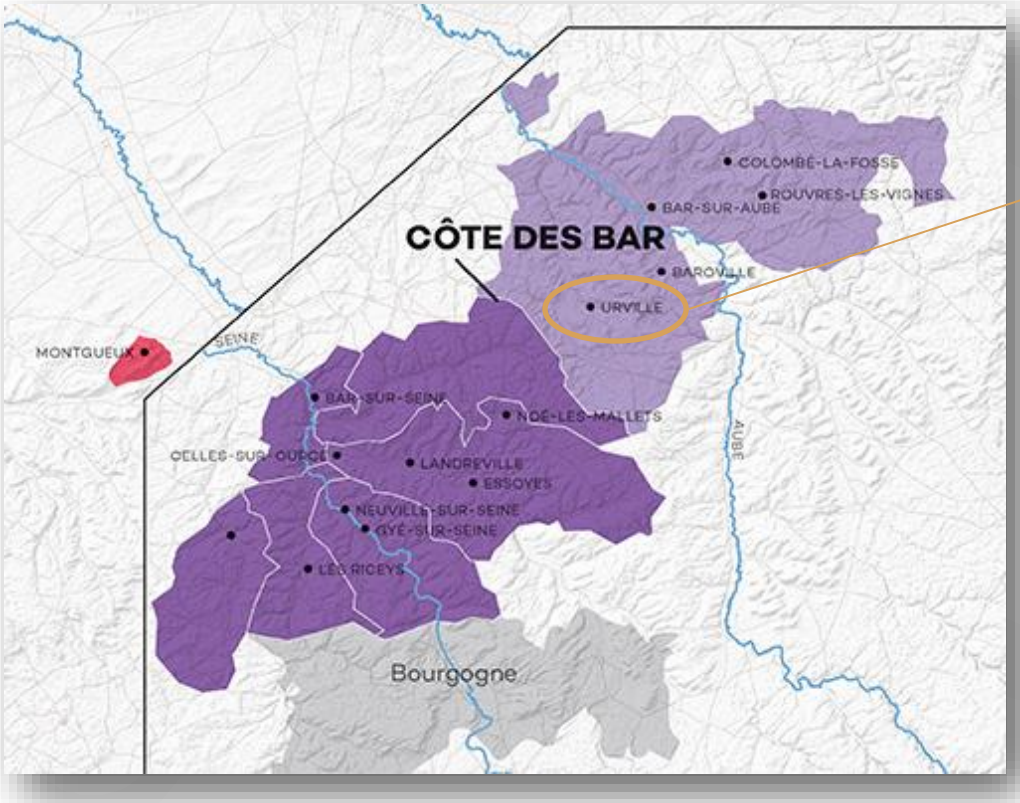
The Coteaux Champenois Collection

BLANC 'LA BOULANGÈRE' CHARDONNAY

1846 Devaux CHAMPAGNE VEUVE A.DEVAUX

THE PERSONALITY & RICHNESS OF THE CÔTE DES BAR

- The **ultimate expression** of the Chardonnay grape
- **Rare & unique**: limited production Chardonnay – only a couple thousand bottles per year
- **Ideal sourcing**: Urville – located in the center of the Côte des Bar – is well known for its **pure limestone soils**. Grapes are sourced from a single plot 'La Boulangére,' meaning "baker's wife."





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