The Prestige Collection

STÉNOPÉ EXTRA BRUT 2013

750mL 3-PACK



BLEND

Grape Varieties: 50% Pinot Noir, 50% Chardonnay
Origin: Pinot Noir from the Côte des Bar
Vintage: 2013
Total Production: 6,800 bottles
Alc./Vol.: 12.0%
Ph: 3.00
Acidity: 6.5 g/L

VITICULTURE

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

VINIFICATION & MATURATION

Fermentation: Alcoholic fermentation in 300 liter oak barrels (from Champagne-Ardenne) for 9 months on lees. No ML.
Aging: 10 years minimum in bottle
Dosage: Extra Brut
Residual Sugar: 5.5 g/L

CHARACTER

A powerful and refined nose with aromas of ripe fruits and citrus, complemented by toasted motes and shortcrust pastry.
Appearance: Deep yellow
Nose: Ripe fruits, pink grapefruit, caramelized Mirabelle plums
Palate: Fresh, ample and intense, finishing with a yuzu-like bitterness

PAIRING SUGGESTIONS

Truffle scallops, gratinated oysters, crispy soft-shell crab, capon, Mirabelle tart

SCORES & ACCOLADES

94 points	**Wine Enthusiast, Cellar Selection** – vintage 2013
94 points	**James Suckling** – vintage 2013
94 points	James Suckling – vintage 2012
92 points	Wine Spectator – vintage 2012
92 points	Wine Enthusiast, Cellar Selection – vintage 2012
96 points	Wine Enthusiast, Cellar Selection – vintage 2011

Prestige Beverage Group
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www.prestigebevgroup.com
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Sténopé

CHAMPAGNE Devaux & MICHEL CHAPOUTIER

THE ULTIMATE EXPRESSION OF VINTAGE & TERROIR

- An exceptional **limited-release** Champagne, representing the best of House Devaux
- A **snapshot of each vintage year** – and the **terroir** that reflects each of these unique vintages
- Born from a **collaboration** between Champagne Devaux and **Michel Chapoutier**, a renowned wine producer from the Rhône Valley

Sténopé, masculine noun (from the Greek stenos, or narrow, and opê, or hole)
A small hole in the wall of a camera obscura, acting as a photographic lens, a very simple optical device used in the early days of photography to **capture an image of reality**.

The first vintage of Sténopé was produced in **2008** – born from a collaboration between Champagne Devaux and Michel Chapoutier. Always vintage-dated, each year brings forth an exceptional champagne – and it has been produced every year since, a rarity in Champagne.

SNAPSHOT OF THE 2013 VINTAGE
The 2013 harvest began late at the end of September. During spring and flowering, the weather conditions were unpredictable, with significant precipitation, especially in the Côte des Bar region. However, July and August were warm and dry, allowing the grapes to achieve beautiful ripeness.

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