The D Collection

CUVÉE D BRUT

750mL 6-PACK

Also available in 1.5L 3-PACK format



BLEND

Grape Varieties: 55% Pinot Noir, 45% Chardonnay
Reserve Wines: up to 40% - with over 11 different crus
Origin: Pinot Noir from Côte des Bar; Chardonnay from Côte des Blancs, Montgueux and Côte des Bar
Average Vine Age: 15+ years
Vintage: NV
Alcohol: 12.0%

VITICULTURE

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

VINIFICATION & MATURATION

Only the finest "coeur de cuvée" are used – the purest first pressings of the grapes.
Fermentation: Stainless steel tank for a majority, then vinified in 200L oak barrel for a minority. Partial malolactic fermentation.
Aging: 5 years minimum
Dosage: Brut
Residual Sugar: 8.0 g/L

CHARACTER

This Brut champagne – aged 5 years – blends the richness of Pinot Noir and the elegance of Chardonnay.
Appearance: golden yellow
Nose: toasted brioche, vanilla, white blossom
Palate: mandarin and orange zest, fresh with stunning complexity

PAIRING SUGGESTIONS

Duck foie gras, sea scallops, sea bass, grilled tiger prawns, lobster bisque, sweetbreads with truffles, crispy Thai snapper, beef tenderloin

IN PRINT

Devaux Champagne, Cuvée D Brut, Côte des Bar, France

SCORES & ACCOLADES

92 points	**James Suckling**, non-vintage, 7/15/2026
90 points	**Wine Spectator**, non-vintage, 9/1/2025

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1846 Devaux CHAMPAGNE VEUVE A.DEVAUX

THE FLAGSHIP DEVAUX STYLE

Freshness & Complexity: this champagne is rich and complex – with **up to 40% reserve wines that are aged in Solera from over 11 different crus**. Crafted in the Brut style, it blends the richness of Pinot Noir with the elegance of Chardonnay.

Meticulous Viticultural Practices: each parcel of Pinot Noir and Chardonnay used to craft our Cuvée D is **rigorously selected**, and **sustainable vineyard practices (HVE)** are utilized to preserve the bright fruit characteristics of each grape.

Winemaking Precision: only the "coeur de cuvée" – or first press juice – is used, and each parcel is fermented separately, then blended and **aged on lees for a minimum of 5 years**.*



The first Champagne House to use the **solera technique** since the 1990s

Extended aging time: more than twice that required by the AOC

Additional resting time of 3 to 12 months after disgorging, depending on the vintage and format

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Prestige Luxury