The Tribute 'Hommage' Collection

AUGUSTA BRUT

Available in 750mL format



BLEND

Grape Varieties: 70% Pinot Noir, 30% Chardonnay
Reserve Wines: 25%
Origin: Pinot Noir from the Côte des Bar
Vintage: NV
Alc./Vol.: 12.0%
Ph: 2.98
Acidity: 4.4 g/L

VITIFICATION

Vineyard Practices: sustainable vine-growing in Champagne, limited sulfite use (jetting)
Quality Certifications: ISO 22000 & ISO 14001

VINIFICATION & MATURATION

Fermentation: Alcoholic fermentation in stainless steel tank followed by malolactic fermentation
Aging: *2* years minimum after harvest
Dosage: Brut
Residual Sugar: 8.5 g/L

CHARACTER

Floral perfumes with hints of stone fruits including peach and apricot. Elegant, fresh and structured palate.
Appearance: Golden yellow
Nose: Ripe fruits, white peach, apricot
Palate: Fresh, flattering

PAIRING SUGGESTIONS

Veal escalope with cream, sweetbreads, fricassee de cèpes

ACCOLADES

91 pts James Suckling (2019)

750mL *UPC: 3277763011162 • 12-pack SCC: 3277761009208*
1.5L SPECIAL ORDER ONLY

Prestige Beverage Group
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BRUT | BRUT ROSÉ | BLANC DE NOIRS

1846 Devaux CHAMPAGNE VEUVE A.DEVAUX



In 1879, **Augusta-Maria Herbin**, wife of François-Auguste Devaux, became the second Veuve Devaux. This collection is a tribute to the 16 years Augusta managed the House. Her talent and legendary energy left an indelible mark on Champagne Devaux and inspired the creation of the **"Augusta" cuvée**.

The elegant and original design of the grey "Augusta" Champagne label - dating back to the middle of the 19th century - is reflected in the pink "œil-de-Perdrix" Brut Rosé label and in the purple "Blanc de Noirs" label.



AUGUSTA ŒIL-DE-PERDRIX BLANC DE NOIRS

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