The Tribute 'Hommage' Collection

BLANC DE NOIRS

Available in 750mL format

1846 Devaux CHAMPAGNE VEUVE A.DEVAUX



BLEND

Grape Varieties: 100% Pinot Noir
Reserve Wines: 20%
Origin: Pinot Noir from the Côte des Bar
Vintage: NV
Alc./Vol.: 12.0%
Ph: 2.96
Acidity: 4.2 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 g/L

CHARACTER

An elegant, supple wine with freshness and a long finish.
Appearance: intense yellow
Nose: red fruits
Palate: warm brioche, honey, dried fruits, menthol

PAIRING SUGGESTIONS

Blanquette of veal, chicken with lemon confit, saffron risotto

ACCOLADES

91 pts James Suckling (2019)

750mL *UPC: 3277762104971 • 12-pack SCC: 3277762802242*

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HAUTE VALEUR ENVIRONNEMENTALE
VITICULTURE DURABLE EN CHAMPAGNE

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BRUT | BRUT ROSÉ | BLANC DE NOIRS

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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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