The Classic Collection

CUVÉE ROSÉE BRUT

750mL 6-PACK



BLEND

Grape Varieties: 80% Pinot Noir, 20% Chardonnay
Origin: Pinot Noir from 25 villages in the Côte des Bar, Chardonnay from Montgueux and 4 villages in the Côte des Bar
Average Vine Age: 15+ years
Vintage: NV
Reserve Wines: 20-25%
Alc./Vol.: 12.0%

VITICULTURE

Vineyard Practices: limited sulfite use (jetting)
Certifications: certified sustainable (HEV) – including the addition of 20% certified organic grapes

VINIFICATION & MATURATION

Fermentation: Alcoholic fermentation in stainless-steel tanks followed by malolactic fermentation
Aging: 3 years minimum after harvest
Dosage: Brut
Residual Sugar: 9.0 g/L

CHARACTER

The addition of a small quantity of Pinot Noir – vinified as red and rosé wine – before secondary fermentation gives softness and roundness to this champagne.
Appearance: Golden rose, slightly salmon
Nose: soft flowers, ripe raspberries and white fruits
Palate: A rich and elegant fruit-driven rosé. Notes of fresh red fruits with a touch of licorice rounding out the finish.

PAIRING SUGGESTIONS

Cured meats, crab cakes, duck, tapas, grilled fish, smoked haddock, warm cherry tart with Champagne sabayon, vanilla crepe

SCORES & ACCOLADES

92 points	**Wine Enthusiast**, non-vintage (12/1/2021)
90 points	**Decanter**, non-vintage (7/1/2025)

Prestige Beverage Group
P: 651-649-5823 | F: 651-649-5827
www.prestigebevgroup.com
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Champagne Devaux

THE REFERENCE OF THE CÔTE DES BAR

Champagne Devaux produces a range of distinct champagnes and still wines from the Côte des Bar region – the heartland of Pinot Noir in southern Champagne. Founded in 1846, Devaux is one of the oldest Champagne Houses in France.

1. **THE Reference of the Côte des Bar:** physically closer to Chablis than Reims or Épernay, the vines here grow in Burgundian soils of Kimmeridgian marl and Portlandian limestone – producing a house style crafted exclusively from Pinot Noir and Chardonnay varieties.

2. **The Best Deserves Time:** all expressions of Champagne Devaux enjoy extended aging times – more than twice that required by the AOC – with some aging 10 years or more.

3. **Rigorous Viticultural Practices & Meticulous Assemblage:** strict parcel selection with 15+ year-old vines planted to a southern aspect – managed under sustainable and HVE practices. Grapes are harvested by hand then pressed nearby to maximize quality. A high proportion of reserve wines is used in each blend.



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