



BRAND
CUVEE

VEUVE A. DEVAUX
Grande Réserve Brut

COMPOSITION

- Grape variety
- Crus origin
- Reserve wine

Pinot Noir 70% Chardonnay 30 %
Pinot Noir (Côte des Bar) and Chardonnay (Côte des Bar et Côte des Blancs)
10 to 20% maturing in oak barrel.

VINIFICATION

- Alcoholic fermentation
- Ageing
- Sweetening

In stainless steel tank, followed by malolactic fermentation
Minimum of 3 years bottle-ageing
1 % (dosage from wines maturing in oak barrel)

CHARACTER

A blending of several crus from the Côte des Bar and Côte des Blancs gives to this cuvée the complexity of a traditional Champagne. The majority of Pinot Noir brings strength and a long finish. The Chardonnay lightens this blend and gives liveliness and fineness. The elegant nose matches perfectly the fruity of Pinot Noir and the fineness of Chardonnay. The balanced nose offers notes of torrefaction and a few mentholated aromas.
The mouth presents a good liveliness and a long finish due to a matured wine. This wine will mature with more complexity to both the nose and the mouth. Undergrowth aromas will be added to the nose and a longer finish to the mouth.

THE CHAMPAGNE VOCABULARY

“LES MOTS POUR LES DIRE”

- Champagne and key words
- Champagne and occasions
- Champagne and food
- Champagne and music

Enticing – Long finish – Concentrated
Elegance – Aperitif -
Foie gras – Sweetbreads – Poached Haddock with red berries
Symphony from Beethoven

AWARDS

- ★★★
- **Gold Medal**
- **Bronze Medal**
- **Bronze Medal**
- ★★
- **88** – very good
- **Prix des Vinalies**

Gault Millau 2006 - France
Korea Wine Challenge 2006 - Korea
Decanter World Wine Award 2006 - UK
International Wine Challenge 2006 - UK
Guide Hachette 2005 - France
Wine Spectator - USA
Vinalies 2004/2005 – France