



BRAND CUVEE

VEUVE A. DEVAUX
Blanc de Noirs Brut

COMPOSITION

- Grape variety
- Crus origin
- Reserve wine

Pinot Noir 100 %
Côte des Bar
20 % maturing in oak barrel

VINIFICATION

- Alcoholic fermentation
- Ageing
- Sweetening

In stainless steel tank, followed by malolactic fermentation
Minimum of 2 years bottle-ageing
1.2 % (dosage from wines maturing in oak barrel)

CHARACTER

This blend of several crus of Pinot Noir shows fruity, voluptuous, and liveliness.
The use of about 20 % of reserve wine ensures a perfect balance with an aromatic complexity.
The dosage contributes to the bouquet with a touch of vanilla.
Concentrated and complex nose with aroma of mature pears, baked apples and a touch of aniseed.
Rounded and full bodied Attack. Well balanced palate with a vigorous and persistent finish.

AWARDS

- **Gold Medal**
 - 13/20 Korea Wine Challenge 2007, Corée du Sud
 - Revue des Vins de France Fév.2007
- **Silver Medal** International Wine Challenge 2006, Royaume-Uni
- **Bronze Award**
 - 15,5 Decanter World Wine Awards 2005, Royaume-Uni
 - Vinum – Décembre 2006, Suisse/Allemagne/Italie
 - Tom Stevenson Champagne Guide, Royaume-Uni
- **88 points** ☆☆☆ Wine Spectator , USA
- **86** – very Good
 - 14,5 punkt Weinwirtschaft, Germany