



<u>PRODUCT :</u>	CHAMPAGNE LA CUVÉE D DEVAUX		
VINTAGE:	NON VINTAGE		
ON THE EYE:	YELLOWY GOLD IN COLOUR WITH A TOUCH OF AMBER. A VERY FINE AND PERSISTENT MOUSSE.		
ON THE NOSE:	THE NOSE IS DELICATE AND FLORAL WITH HINTS OF QUINCE , HAZELNUTS WITH A DEVELOPMENT TOWARDS BUTTERY NOTES.		
IN THE MOUTH:	THE MOUTH SHOWS A QUITE GOOD VIVACITY WITH A STRONG PRESENCE AND VINOSITY. SOFT FRUITY NOTES : PEACHES AND FLESHY FRUIT WITH INDULGENT NOTES OF NOUGATINE AND PRALINE.		
CELLAR:	DRINK NOW TO 2009		
WINEMAKER COMMENTS:	MELLOW – WELL MATURED – SWEET CORN WARM – REUNION – MODERN HONEY CHICKEN – RABBIT WITH CHANTERELLE MUSHROOMS – CROWN OF LAMB 9 TH SYMPHONY FROM BEETHOVEN – BACH’S CHRISTMAS ORATORIO		
<u>WINEMAKING:</u>			
VARIETAL COMPOSITION:	PINOT NOIR 66%, CHARDONNAY 34%		
CRU ORIGIN:	PINOT NOIR (CÔTE DES BAR), CHARDONNAY (CÔTE DES BAR, CÔTE DES BLANCS, VITRY)		
RESERVE WINE :	30% MATURING IN FRENCH OAK BARRELS		
FERMENTATION METHOD:	ALCOHOLIC FERMENTATION IN STAINLESS STEEL TANK		
MLF:	100%		
BOTTLE AGEING:	MINIMUM 5 YEARS		
DOSAGE:	9G/L		
ALCOHOL:	12%	RESIDUAL SUGAR:	9,8 G/L
ACIDITY:	6,9 G/L	PH:	3
<u>AWARDS:</u>	17/20 89/100 SILVER MEDAL VINALIES D'OR	GUIDE FLEURUS DES VINS 2007 - FRANCE GUIDE DES VINS GILBERT & GAILLARD 2007 - FRANCE 2007 KOREA WINE CHALLENGE VINALIES INTERNATIONALES 2006 - FRANCE	

