

STILL WINES

COTEAUX CHAMPENOIS VINTAGE 2014

Fruit of Pinot Noir



Available in:
75cl bottle



Elaboration

- **Blend:** 100% Pinot Noir
- **Origin:** from old vine plots - Village of Les Riceys (in the Côte des Bar)
- **Maturation:** 9 months in oak barrels
- **Alcoholic fermentation:** stainless steel tank
- **Malolactic fermentation:** 100% in oak barrels

Tasting

Pleasantly matured wine with a beautiful red color, thanks to the remarkable Pinot Noirs of 2014. Aromas of Morello-cherry and wild blackberry, followed by slightly woody notes. Soft and velvety on the palate, with notes of fresh red fruits.

Key aromas: morello cherry, red fruits, woody

Sensations: fleshy, deep, fruity

Food: Bœuf Bourguignon, Cheeses...

Advice: service at 12-14°C

Our commitments

- 🌱 Sustainable vine-growing in Champagne
- 📄 Vines: 15 years old minimum
- 🍇 Meticulous sorting of the grapes
- 🧴 Limited Sulfite use (jetting)
- ✓ Quality certifications ISO 22000 and ISO 14001

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