

D MILLÉSIMÉ 2008 'AGED 10 YEARS'

Rarity



Blend

Grape varieties: Pinot Noir 50 % and Chardonnay 50 %

First pressing juices only from selected vineyards including « cœur de cuvée » pressing juices.

Origin: Pinot Noir from Côte des Bar and Chardonnay from Côte des Blancs.

Harvest 2008: mild winter but cold in March and April. Good flowering with heavy rainfalls in June. Hail on many vineyard plots in August. Ideal weather conditions before and during the harvest.

Vinification and Maturation

Vinification: alcoholic fermentation in stainless-steel vats followed by malolactic fermentation

Bottling and « prise de mousse »: 6 to 8 weeks

Ageing in the cellar: 10 years minimum

Ageing after disgorging: 6 months minimum

Dosage: 8 g/l - BRUT

Liquor made of reserve Devaux assembly aged in large oak casks.

Character

Deep gold in colour with tints of straw.

Subtle and elegant aromas of white peaches and citrus zest, followed by light brioche notes.

Fresh on opening, the palate evolves elegantly towards citrus notes, finishing on intense notes of dried fruit and pastry.

A wine to enjoy now but can rest in the cellar to develop in complexity and intensity.

Key aromas: white peach, citrus fruit, warm bread.

Symbols

Service temperature: 8 to 10 °C.

Champagne & Sensations: Finesse - Eternal.

Champagne & Circumstances: One-to-one - Delicacy - Ball dinner.

Champagne & Food: Fried scallops with Guérande salted butter - Fugu.

Champagne & Music: Claude Debussy's string quatuor.
Gabriel Fauré's Dolly (Piano).

Awards

Gold medal

Mundus Vini - DE (2018)

Gold medal

Berliner Wein Trophy - DE (2018)

93 / 100

James Suckling - US (2016) & Wine Enthusiast - US (2016)

18 / 20

Le Point - FR (2016)

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Vinum - World of Champagne - CH (2017)

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Le Point - FR (2017)