CLASSICS

GRANDE RÉSERVE

BRUT

Balance

1846

Devaux

CHAMPAGNE
VEUVE A.DEVAUX

GRANDE RÉSERVE
2020 awards

- GOLD — MUNDUS VINI
- 94 /100 — DECANTER
- 92 /100 — THE CHAMPAGNE GUIDE – TYSON STELZER
- INTERNATIONAL Z-Vine CHALLENGE 2020 — IWC : Michel Parisot elected Sparkling Winemaker of the Year

Available in:
37,5cl half bottle, 75cl bottle and 150cl magnum

Elaboration

- **Blend:** Pinot Noir 70% (Côte des Bar) and Chardonnay 30% (Montgueux)
- **Reserve wines :** 20%

- **Alcoholic fermentation:** stainless steel tank
- **Malolactic fermentation:** 100%

- **Ageing:** 3 years minimum
- **Disgorgement:** extra-ageing of 3 months minimum

- **Dosage:** BRUT 8g/L (+/- 1g)

Tasting

Gold yellow colour.
Floral perfumes with hints of stone fruits such as peach and apricot on the nose.
Fine and intense palate on the finish.

Key aromas: ripe fruits, white peach

Sensations: smooth, mellow, luscious

Food: veal scalop with cream, sweetbreads, cèpes fricassee…

Advice: service at 8 to 10°C

Our commitments

- Sustainable vine-growing in Champagne
- Vines: 15 years old minimum
- First-press juice only
- Limited Sulfite use (jetting)
- Quality certifications ISO 22000 and ISO 14001

Gift-box

Gift-set of one bottle and 2 glasses

CHAMPAGNE-DEVAUX.FR
+33.(0)3.25.38.30.65
contact@champagne-devaux.fr