



In the very heart of la Côte des Bar in Bar-sur-Seine, one of the four main Champagne regions, Devaux produces some of the best Pinot Noir in the entire appellation. The Manor of Villeneuve dating back to the 18th century is a perfect location, capturing the spirit of Devaux history and contemporary vision.

**Grand Reserve Brut**

750ml/6pk

List: \$264.95

Sale: \$201.00

**Varietal:** 70% Pinot Noir, 30% Chardonnay**Region:** Pinot Noir from Côte des Bar, Champagne, France and Chardonnay from Côte des Blancs & Vitry, Champagne, France**Winemaking:** Made with first pressing juices only, the best quality of pressing juices including 20% reserve wines partially aged in large oak casks. Dosage: 9 gr of sugar per liter. Aged 3 years on lees and an extra 3 to 6 months after dosage.

Floral notes with hints of stone fruits such as peach and apricot on the nose. The palate is soft and delicate with a touch of yellow plum on the finish.

**Cuvée D**

750ml/6pk

List: \$349.95

Sale: \$279.96

**Varietal:** 60% Pinot Noir, 40% Chardonnay**Region:** Pinot Noir from Côte des Bar, Champagne, France and Chardonnay from Côte des Blancs, Champagne France**Winemaking:** Cuvée D comes from sustainable vineyards with “Coeur de Cuvée” first pressing juices and 40% reserve wines aged in large oak casks representing a combination of at least 4 different harvests. Dosage: 7 grams of sugar per liter. After disgorging, extra ageing of 6 to 9 Months. The maturation time is minimum 5 years.

Aromas reminiscent of candied orange peel, notes of butter, spices, toast, coffee and vanilla lead to a fresh palate and a long creamy finish.

**D Rosé Brut**

750ml/6pk

List: \$399.95

Sale: \$319.96

**Varietal:** 50% Pinot Noir (10% vinified in red), 50% Chardonnay**Region:** Pinot Noir from Côte des Bar, Champagne, France and Chardonnay from Côte des Blancs, Champagne France**Winemaking:** Only the first pressing juices from key sustainable vineyards with the best “Coeur de Cuvée” pressing juices were used. The winemaking and maturing period of the D Rosé is three times longer than the minimum requirement in Champagne (5 years) plus an extra 6 to 9 months after dosage.

Fresh aromas with hints of small berries and anise leading to nutty flavors, a soft mousse palate and a delicate finish.

ALL SALES SUBJECT TO CONFIRMATION AND AVAILABILITY

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