

TERROIRS DE CŒUR

CŒUR DES BAR  
BLANC DE BLANCS  
BRUT

Freshness of Chardonnay



Available in:  
75cl bottle



*Elaboration*

- **Blend:** 100% Chardonnay (in majority from Côte des Blancs)
- **Reserve wines:** 45%
- **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*

Fresh nose with citrus aromas such as bergamot and lemon zest, followed by aromas of fleshy fruits with juicy white peach.  
Notes of wild flowers and dried fruits.  
Freshness with a touch of tropical fruit to finish.

**Key aromas:** citrus, white peach, wild flowers

**Sensations:** intense, round, complexity, fruity

**Food:** seafood, chicken...

**Advice:** service at 8°C

BLANC DE BLANCS  
2020 awards

93  
/100

WINE ENTHUSIAST

91  
/100

INTERNATIONAL WINE CHALLENGE

90  
/100

GILBERT & GAILLARD

*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