



VEUVE DEVIENNE BRUT SPARKLING

Winegrowing in France is most often a family operation in vineyards and winery, frequently continuing for several generations. Veuve Devienne (“the Widow Devienne”) gave her family name to a traditional sparkling wine – a classic Brut cuvee – after many years of growing white grapes for the production of premium table wines. Although much of the family history has been lost over time, the sparkling wine has remained true to its origins: a rigorous selection of grapes; slow secondary fermentation (while those delightful bubbles are created); and bottling in a traditional style.

TASTING NOTES

Eye

Light yellow, pale gold with very fine bubbles.

Nose

Fresh on the nose, with floral notes.

Palate

Rich and full on the palate – an extended finish of fruity notes, showing a clean minerality and citrus.

APPELLATION



France

VARIETAL

Chenin, Arbois, Chardonnay, Ugni Blanc

ALCOHOL

11%

UPC

6-54029-00083-3

