

Our partner:



Champagne SORET-DEVAUX

AOC Champagne, Côte des Bars

Récoltant Manipulateur (RM)



Impassive fortress and witness to 800 years of history

Winery overview:

The SORET-DEVAUX family, represented today by Loïc and Romaric, has been offering and making Cuvées de Champagne for three generations now, combining modernity and tradition...

Harvesting Manipulating on an 8-hectare estate, it is in the heart of Aube, on the plateaus and valleys of the Côte des Bar, that the history of Champagne Soret-Devaux is written. Nestled in "Colombe-le-Sec", a wine-growing village classified "Village Fleuri 4 flowers", we invite you to discover our exceptional Cistercian heritage!

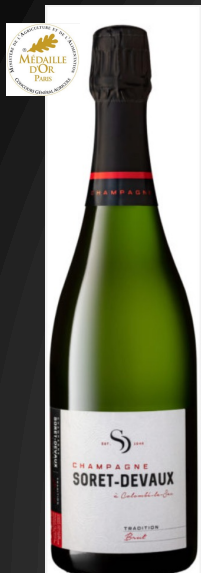


VINES EXPORT AGENCY



Champagne

Champagne SORET-DEVAUX Brut – Tradition



Grape Varieties: 70% pinot noirs, 20% Chardonnay and 10% pinot Meunier

Tasting

Vinification in a traditional wooden press, blending with 30% reserve wines. Aging 3 to 4 years in the cellar.

This cuvée will go perfectly with your gourmet aperitifs. The delicacy of its aromas with fruity accents delights the taste buds. It is a champagne for all times. The "Tradition" cuvée is amply expressed through a very consistent fruitiness from nose to mouth and an evolved and warm dimension.

Analyses

Dosage: 8 gr/l

Champagne SORET-DEVAUX Brut – Réserve



Grape Varieties: 70% pinot noirs, 30% Chardonnay

Tasting

Vinification in a traditional wooden press, blending with 25% reserve wines. Aged for 5 years in the cellar.

This cuvée is a versatile champagne that likes to marry both as an aperitif, accompanied by sweets, and during meals with different dishes such as pâtés en croûte, white meats in sauces or cooked pasta cheeses.

This champagne gravitates in a universe where maturity is the key word and where epicureans will take great pleasure in associating it.

Gault: Millau

Analyses

Dosage: 8 gr/l

Champagne SORET-DEVAUX Brut – Rosé



Grape Varieties: 90% Chardonnay, 10% pinot noirs

Tasting

Vinification in stainless steel vats, aging for 3 years in the cellar.

The aromatic particularities of rosés always try to associate them with red fruits. Here, this rosé champagne will offer us an original variation on red meats cooked on the plancha or on the barbecue.

This rosé champagne is an excellent compromise between fruit, freshness and maturity. The red fruits it expresses are very juicy and stir up the palate.

Analyses

Dosage: 7 gr/l

Champagne SORET-DEVAUX Brut – Blanc de blancs



Grape Variety: 100% Chardonnay

Tasting:

Vinification in a traditional wooden press, aging for 4 years in the cellar. Old Vines – Plot "Les Fleuriottes"

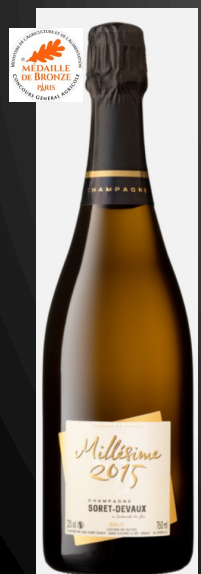
It is the champagne of your events. It will appeal to as many people as possible and bring you that touch of aperitif freshness. Its length will also allow it to be paired with dishes based on white meat, shellfish and fish.

Length and freshness are the key words for this Blanc de Blancs. Elegance and lightness are its main characteristics. Pleasure and versatility are its values.

Analyses

Dosage: 8 gr/l

Champagne SORET-DEVAUX Brut – Millésime



Grape Varieties: 50% pinot noirs, 50% Chardonnay

Tasting

Harvest 2015 – Vinification in a traditional wooden press

A champagne to enjoy as an aperitif but also with oysters or shellfish à la plancha.

The vintage champagnes praise exceptional years, we find there all the dimension of the year 2015: It is illustrated by its minerality, is distinguished by its magnificent expression of the Kimmeridgian terroir.

Analyses

Alcohol : 12,5°
Dosage: 7 gr/l

Champagne SORET-DEVAUX Brut – Blanc de noirs aged in barrels



Grape Variety: 100% pinot noirs

Tasting

Pure Pinot Noir, Vinified in wood, traditional wooden press.

This Blanc de Noirs is the ideal champagne for your cheeses. Aside from a Roquefort, it will seduce you and go wonderfully with your cheese platters. It will also go wonderfully with game-based dishes.

This champagne is an illustration of maturity in the service of wine. Its ripe and warm aromas remind us of autumn and winter thoughts.

Analyses

Alcohol : 12,5°
Dosage: 8gr/l