

# Devaux D Vintage 2009

## taste & smell profile



### food match:



Salmon Wellington, beurre blanc.

### rating:

<b>Aroma:</b>	1	2	3	4	5
<b>Taste:</b>	1	2	3	4	5
<b>Body:</b>	1	2	3	4	5
<b>Finish:</b>	1	2	3	4	5
<b>Quality:</b>	1	2	3	4	5

### tasting notes:

This great vintage is well balanced with complexity, rich fruit and beautiful freshness giving a wine of great purity. Ripe, juicy and powerful fruits both on the nose and in the mouth, highlighted by elegant aromas. This champagne expresses a high level of maturity thanks to dried fruit and brioche notes. In the mouth it is full, fruity, crunchy and generous. It maintains a lot of freshness with a nice finish on white fruits and citrus aromas. This vintage Champagne ages for at least 10 years in the cellar, revealing all its complexity both on the nose and on the palate, promising to be able to age for a long time. *Winery note.*

Drink from: 2019+