

# BLANC DE BLANCS MILLÉSIMÉ 2013

FONDÉ EN 1838

Champagne  
**DEUTZ**  
AY- FRANCE

## Tasting notes:

This wine offers a seductive light pink hue with delicate silvery green tints, characteristic of the Chardonnay varietal, combined with a fine and even effervescence.

This Blanc de Blancs offers a complex nose exuding notes of hawthorn and enticing aromas of yellow fruit (pear, kumquat) underpinned by a subtle menthol backbone. The perfect juxtaposition between integrity directness, elegance and complexity.

The palate offers a direct, fresh and very promising attack and a creamy yet mineral texture, typical of the chalky Mesnil soils in which the grapes grow. A slightly rustic character originating from the Villers-Marmery terroirs lends this wine extra depth and dimension.

At this stage, this wine is revealing primarily floral aromas, such as hawthorn, complemented by delicate notes of peach. The finish is long lingering and remarkably intense.

This noble wine is typical of the Blanc de Blancs style for which the Maison Deutz has become so well known. Enjoy this direct and seductive wine as an aperitif or paired with fine dishes or shellfish.

It will evolve to reveal its true potential for bottle ageing over the years to come.

## Composition of the blend:

Avize: 37%

Oger: 33%

Mesnil: 12%

Epernay: 6%

Villers-Marmery: 6%

Villeneuve-Renneville: 6%

## Food and wine pairing:

This wine is well suited to aperitif drinking but also makes the perfect partner for fish dishes such as a grilled sea bass or john dory, a tartare of sea scallops, roasted langoustines or even a gambas ceviche.

This wine is now approaching maturity and beginning to reveal its full potential. It is therefore able to hold its own when paired with more powerful, more colourful and more daring dishes.

