

# Champagne DEUTZ

AY- FRANCE



Type: Brut Vintage

Appellation Controlee: Champagne

Grape Variety: 62% Pinot Noir,  
33% Chardonnay, 5% Pinot Meunier

Ageing: 4 Years on the lees

Alcohol: 12%

Dosage: 8 g/l

## DEUTZ BRUT VINTAGE 2014

### VINTAGE

After an uneventful winter in the Champagne region, the vine stirred into life in early spring. Flowering took place in ideal conditions around 10 June. Until late July, vegetation was running around 10 days ahead of the ten-year average, suggesting that the harvest would kick off in early September. However, the unusually cool and rainy weather in August slowed vegetative growth. Veraison (the start of ripening) started nonetheless, and occurred very gradually over the entire region. This autumnal-like weather in summer was the cause of some concern for our technical teams. Despite the wet weather, the risk of Botrytis developing was contained, as the temperatures remained cool. September finally saw a return of the sunny weather, and the large variation between day and night-time temperatures helped the grapes to ripen quickly and well. The Deutz grape pickers, managed by Vineyard Director, Patrick Boivin, started cutting on 12 September. Harvesting took under two weeks during which time the weather was lovely and sunny.

### WINEMAKING

The grapes were in perfect health, especially the Pinot Noirs and the Chardonnays where the yields were an average of 12,200 kg / ha. Cellar Master, Michel Davesne, was delighted with the balances recorded in the juices after pressing, showing an average of 10.6% vol. potential alcohol and an acidity of 8.2 g / LH 2 SO 4. Remarkable readings - up to 11.4% vol. - were seen on some Pinot Noir marcs (especially from Aÿ and Mareuil-sur-Ay). The Chardonnays (especially from the Côte des Blancs were not far behind: the perfect balance of maturity (10.8% vol and 7.8 g / LH 2 SO 4.)

### WINEMAKER'S NOTES

Beautiful light golden hue with exceptionally elegant bubbles. The pure and fresh nose is remarkably soft and delicate and opens up with elegant notes of red berries. The fruity aromas soon give way to more distinctive floral accents which reinforce the strong personality of this wine. The palate presents a beautiful texture and good aromatic intensity. The direct attack offers an incredibly pure, mineral structure before gaining in complexity with delicate aromas of kumquat, apple, pear and freshly-baked pastries. The long, rich finish is nothing short of exemplary. The distinctive personality of the Brut Vintage 2014 leaves no doubt as to its excellent potential for ageing.

### SERVING & PAIRING

This vintage wine's elegance and strength make it the ideal choice for an aperitif, but it can also be paired with a wide variety of dishes including delicately flavoured fish, sushi, a crab flan, white truffle risotto or even white meats such as veal in a creamy sauce or a poultry and lemongrass tart.

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