

WILLIAM DEUTZ 2007



Champagne
DEUTZ
AY - FRANCE

Tasting notes:

Bronze hue with golden tints. Exceptionally fine effervescence.

The nose is pure, delicate and develops aromas of vineyard peach, white cherry and prune combined with subtle notes of fresh pastry.

William Deutz 2007 offers a clean and direct attack and a delicate, harmonious mouthfeel. This precise yet very seductive wine exudes attractive notes of ripe yellow and white fruit underpinned by a zesty, saline backbone. Perfectly balanced.

After 10 years of ageing, this distinctive and remarkably elegant wine continues to demonstrate its exceptional bottle ageing potential.

Composition of the blend:

Pinot Noir: around 65%, grown primarily in the Aÿ, Verzenay, Bouzy and Ambonnay terroirs.

Chardonnay: around 30%, grown primarily in the Avize terroir complemented by a small amount of Villers-Marmery.

Pinot Meunier: around 5%, mainly originating from the Pierry terroir.

Food and wine pairing:

William Deutz 2007 is ideal served as an aperitif or with elegant dishes such as caviar, delicately flavoured fish, including arctic char or sea bass (either grilled or in a light sauce), seared foie gras and white meats enhanced with exotic flavours.

It also makes the perfect partner for sushi, Peking duck and Asian cuisine in general.

