



Champagne DEUTZ

AY- FRANCE



Type: Brut Rosé Non-Vintage

Appellation Controlee: Champagne

Grape Variety: 90% Pinot Noir, 10%
Chardonnay

Ageing: 3 years on the lees

Alcohol: 12%

pH: 3.13

Total Acidity: 6.1 g/l

Volatile Acidity: 0.28 g/l

Dosage: 9 g/l



DEUTZ BRUT ROSE NV

VINEYARD FEATURES

Champagne Deutz owns 42 hectares of vineyards, which supply 20% of its grapes. The rest of the grapes are sourced from growers, many of whom have been working with Deutz for generations. Grapes are harvested from the Montagne de Reims, Côte des Blancs, and Vallée de la Marne, with over 80% of the grapes coming from vineyards that are rated Premier or Grand Cru. Harvest is usually around mid-September and is done by hand, with pickers paid by the hour rather than the kilo, to ensure they do not compromise on the quality of the fruit that they harvest. Deutz farms all its vineyards according to the principals of *la lutte raisonnée*.

WINEMAKING

The grapes for this blend hail from the Montagne de Reims (Pinot Noir) and the Côte des Blancs (Chardonnay). All the grapes are pressed and vinified at Deutz's state of the art winery in Aÿ, to give a clean white base wine. The blend gains its rosé colour from the addition of red wine (around 8%), made from Pinot Noir grown in the Meurtet vineyard on the hill directly behind the winery. This non-vintage blend traditionally has between 25% - 40% reserve wines. Upon *assemblage*, it spends 3 years ageing on the lees, and a further 6 months following *dégorgement* before release.

WINEMAKER'S NOTES

This wine has an appetizing pale salmon-pink colour, with flashes of orange, and a persistent fine mousse. The nose is inviting, with aromas of wild strawberries, cranberries and raspberries. On the palate it is fresh but has a mellow character following its three years of ageing on the lees. A long and pleasing finish.

SERVING & PAIRING

This can be enjoyed as much as an aperitif as with a meal, where it would provide the perfect foil for salmon, Bayonne ham, duck with red berry sauces, or certain fresh and creamy cheese, such as Chaource or Brillat Savarin.