

# Champagne DEUTZ

AY- FRANCE



Type: Blanc de Blancs Vintage

Appellation Controlee: Champagne

Grape Variety: 100% Chardonnay

Ageing: 7 years on the lees

Alcohol: 12%

## AMOUR DE DEUTZ BLANC DE BLANCS 2011

### VINTAGE

Late in May 2011, when flowering took place, the vine cycle was ahead of its normal state by about three weeks. Then June and July were quite damp and cool: rain and occasional hail compensating for the overall water deficit. This dangerous trend was happily reversed in early August, which saw the sun shine again, bringing more seasonal temperatures. The alternating weather pattern resulted in fruit set being irregular. The bunches gradually grew in size and weight, reaching considerable levels! In a tricky « stop and start » year, the date for the harvest was set to August 19th. All these efforts were rewarded by some excellent results. With such splendid “raw material”, they found themselves thinking in terms of ‘Amour de Deutz’ and ‘Cuvée William Deutz’. Accompanied by a very fine crop of red grapes to produce red wine for the rosés, especially from the old vine Pinot Noirs in Aÿ and Mareuil-sur-Aÿ.

### WINEMAKING

The Chardonnay for this wine hails from some of the Côte des Blancs’ finest vineyards including Avize (50%), and Mesnil sur Oger (15%), Oger (12%), Vertus (6%) with a touch hailing from the Montagne de Reims’ Villers-Marmery (6%). The grapes were pressed and vinified at Deutz’s state of the art winery in Aÿ, with each individual parcel being vinified in its own separate tank. Using Coquard presses, only the free-run juice and first pressing was used for this wine. The wine was aged for 7 years on the lees, and a further 9 months following *dégorgement* before release.

### WINEMAKER’S NOTES

On the eye, the wine displays a captivating crystal-clear golden hue, delicately supported by a delicate bead and smooth effervescence.

On the nose, Amour de Deutz 2011 shows a rich and complex intensity. The deep, distinct bouquet reveals notes of stone fruit: apricot, peach... accompanied by subtle notes of pastry almost “tarte tatin”. The wine is broad and vibrant on entry. It wraps the palate in a velvety lace complemented by long-lasting aromas. The aromas found on the nose come through again on the palate whose silky, lingering finish is prolonged by a fine touch of fresh butter.

Currently in a relative youth, the potential for development and cellar-ageing of this vintage is evident from the tasting.

### SERVING & PAIRING

An exceptional aperitif champagne. It will partner well with caviar, sushi, sashimi, or carpaccios of tuna or Kobe beef. The delicacy of the 2011 vintage will also pair very nicely with pure, delicate and well-balanced dishes, or richer dishes, as the wine ages.... Lobster for example, or line-caught sea bass or halibut in a light or fuller-bodied