

FONDÉ EN 1838



# Champagne DEUTZ

AY- FRANCE



Type: Brut Rosé Vintage

Appellation Controllee: Champagne

Grape Variety: 58% Pinot Noir, 42%  
Chardonnay

Ageing: 8 years on the lees

Alcohol: 12%

FAMILIA  
**GONZÁLEZ  
BYASS**  
VINOS Y SPIRITS-1835

## AMOUR DE DEUTZ ROSÉ 2013 VINTAGE

After a long and very damp winter that included frequent periods of snow, spring was very cool and equally humid. When plant growth finally got under way, it was two weeks later than the average for the past ten years. Summer heat came together with intense sunshine and lasted through July and August. Early in September, as the ripening process was reaching its final stages, the weather changed brutally. In the space of a few days temperatures dropped dramatically and the weather turned to cool and wet. September 24th was the opening date for harvest, but picking only started early in October in most villages. The ups and downs of the weather patterns this year certainly caused some worries, but the grapes were finally very healthy and fully ripe.

## WINEMAKING

The Amour de Deutz Rosé 2013 is composed primarily of Pinot Noir (58%) from Ambonnay, Aÿ, Bouzy and Verzenay blended with Chardonnay (42 %) from Villers-Marmery, Avize and Vertus. All fruit was hand harvested and then pressed and vinified at Deutz' winery in Aÿ. The wine was aged for 8 years on the lees, and a further 9 months following *dégorgement* before release.

This wine owes its rather distinctive style and appearance to the inclusion in the blend of 6% Pinot Noir red wine produced by Deutz from old vines situated in 'La Pelle' on the Aÿ hillside and 'Cumaine' and 'Charmont' in Mareuil-sur-Aÿ

## WINEMAKER'S NOTES

Beautiful pale pink hue with sumptuous copper-coloured tints. The dainty threads of bubbles give the wine a playful feel, almost as if it's dancing for us. The discreet nose develops delicate aromas of ripe fruit. Strawberry, raspberry, blackberry and ripe black cherry intertwine with subtle oriental notes of rose petal. The wine is direct, well-balanced and beautifully structured on entry to the palate, which it coats in an intense, velvety smooth texture. Aromas of red fruit (black cherry, raspberry) are upholstered by a refreshing minerality. The finish is the epitome of elegance: fine and complex with lingering aromas.

## SERVING & PAIRING

The Amour de Deutz Rosé is perfectly suited to special occasions.

It works wonderfully as an aperitif and also pairs very nicely with a wide variety of dishes, from the purest and most delicate of flavours to more spicy cuisine. It will be in its element served with a tuna and lemon tataki, grilled lobster or delicately textured fish such as Red Mullet or John Dory.

CONTACT:  
info@gonzalezbyassuk.com  
Twitter: @GonzalezByassUK  
Tel: 01707274790