

Champagne  
**DEUTZ**  
AY- FRANCE



Type: Blanc de Blancs Vintage

Appellation Controlee: Champagne

Grape Variety: Chardonnay

Ageing: 5 years on lees

Alcohol: 12%

pH:

Total Acidity:

Volatile Acidity:

Dosage: 9 g/l

## DEUTZ BLANC DE BLANCS 2017 VINTAGE

Cold weather and drought characterised the autumn and winter seasons. There was even a cold snap at the end of January with temperatures dropping below -10 °C. March was the warmest in 20 years and resulted in an early bud break at the beginning of April. Unfortunately a spell of bitterly cold weather in mid April resulted in a frost causing considerable damage. May and June were dry and June was particularly hot with a heat wave. Flowering occurred quickly. In mid August a succession of storms changed the shape of the harvest to come. Harvesting finally began in the Vallée de la Marne on September 1st, around a fortnight earlier than usual. A rigorous sorting was carried out in the vineyards. Only healthy grapes were harvested, others were removed, further reducing the yields. Luckily cool temperatures in September led to a stabilisation in the health condition of the grapes and this held up until the end of the harvest. The healthy grapes that were harvested had an excellent balance of sugar and acidity.

## WINEMAKING

The Chardonnay for this wine hails from some of the Côte des Blancs' finest vineyards including Avize (44%), and Mesnil and Oger (35%), Villeneuve Renneville (8%), Cramant-Chouilly (8%), Villers - Marmery & Trépail (5%). 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. Following alcoholic and malolactic fermentation in stainless steel tanks, the *vin clairs* were tasted and blended in the Spring followed by the final *assemblage*. The wine was then aged for a minimum of 5 years on the lees, and a further 6 months following *dégorgement* before release.

## WINEMAKER'S NOTES

This Blanc de Blancs reveals a seductive pale golden hue and a steady stream of fine, delicate bubbles. The elegant and restrained nose exudes notes of lime blossom, acacia and hawthorn intertwined with subtle aromas of zesty fresh fruit. The wine is lively and well-balanced on entry, then expressive and mineral on the mid-palate thanks to the high proportion of Chardonnay from Avize and Oger in the blend. This vintage coats the palate with its soft and creamy texture. This is a champagne that shows great promise and will gain in complexity for many years to come.

## SERVING & PAIRING

The aperitif par excellence but also pairs beautifully with fish dishes such as grilled sea bass or John-Dory, a scallop tartare, roasted langoustines or a sea bream ceviche. This wine will evolve with bottle age to complement dishes with more complexity and depth of flavour.

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