



# Champagne DEUTZ

AY- FRANCE



Type: Brut Non-Vintage

Appellation Controlee: Champagne

Grape Variety: 38% Pinot Noir, 32% Pinot Meunier, 30% Chardonnay

Ageing: 3 years on the lees

Alcohol: 12%

pH: 3.15

Total Acidity: 6.4 g/l

Volatile Acidity: 0.28 g/l

Dosage: 9 g/l

## DEUTZ BRUT CLASSIC 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

All the grapes in this blend 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 following the harvest, with the final assemblage happening in June. At Deutz anywhere between 25% and 40% of the blend will be reserve wines. The wine was then aged for a minimum of 3 years on the lees, and a further 6 months following *dégorgement* before release.

### WINEMAKER'S NOTES

The Brut Classic represents the distinctive house style of elegance and finesse, which has made Deutz one of the most respected of all Champagne houses. The colour of the wine is an intense gold with fine effervescence that signifies long maturation on the lees. On the nose, the wine initially displays notes of hawthorn and white flowers, which are followed by aromas of toast, marzipan and ripe pears. On the palate, the wine is full-bodied and elegant with the freshness of Chardonnay and richness of Pinot Noir. Overall, the wine is well-rounded with a fruity finish.

### SERVING & PAIRING

The Brut Classic is an ideal aperitif, served with simple canapés, smoked salmon, crab pâté or Sole a la Meunière.