



Champagne DEUTZ

AY- FRANCE



Type: Brut Vintage

Appellation Controlee: Champagne

Grape Variety: 62% Pinot Noir,
34% Chardonnay, 4% Pinot Meunier

Ageing: 4 Years on the lees

Alcohol: 12%

Dosage: 8 g/l

DEUTZ BRUT VINTAGE 2016

VINTAGE

A mild, dry Winter was followed by a cool, wet spring. The Spring bud burst took place around 15th April but unfortunately there was frost damage at the end of April. Early May saw some heavy rainfall but thanks to the conscientious work of our staff, mildew was kept in check right until the end of the harvest. June continued in the same vein with more heavy rain. During May and June the recorded rainfall levels were two to three times higher than normal. Summer finally arrived in August. At last the rain stopped and the temperatures rose. The ripening of the grapes proceeded well. At Deutz, the harvesting teams led by Patrick Boivin, Vineyard Director, and his right-hand man, Cédric Georget, picked up their secateurs and snipped the first bunches in the Aÿ, Mareuil and Pierry plots on 17th September.

WINEMAKING

Concerns about the yield throughout the vegetative cycle turn out to be unfounded. Due to the good weather conditions, the grapes were in good condition. Along with this quality boost, came an increase in quantity. In terms of quality, the variable weather conditions had us fear the worst and yet the health of the harvested grapes was outstanding. After the pressing, Michel Davesne, the Chef de Caves, and his assistant, Olivier Bernard, were delighted with the must readings, with an average of 10.2% vol. in terms of potential alcohol and 7.7 g/L H₂SO₄ in terms of acidity. The readings are exceptional for the Deutz noble terroirs, both for the Pinots Noirs (11 % vol. for the Aÿ “La Côte” plot, and 10.9 % vol. for “Meurtet”) and for the Chardonnays (10.9% % vol.) which also show good acidity.

WINEMAKER'S NOTES

The beautiful glistening pale golden hue is set off to perfection by the remarkably elegant bubbles. The nose of the Deutz Brut Millésimé 2016 reveals a delicate medley of fruit and pastry notes interwoven with white flowers and ground almonds. The palate shows a lovely vibrant character. Discreet notes of perfectly ripe yellow fruit and flowers. The mid-palate gains in complexity to reveal delicate aromas of lovely ripe almonds. The finish is beautifully fresh and mineral with an almost saline dimension to it. This champagne is already tasting beautifully and will continue to evolve. A proportion of the 2016 vintage will be awarded a place in the Deutz Berceaux Vinothèque, a collection of mature vintages) where the wines are left to age peacefully for several years or even decades to come.

SERVING & PAIRING

This vintage wine's elegance and strength make it the ideal choice for an aperitif, but it can also be paired with a wide variety of dishes including delicately flavoured fish, sushi, a crab flan, white truffle risotto or even white meats such as veal in a creamy sauce or a poultry and lemongrass tart.

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