

FONDÉ EN 1838



Champagne DEUTZ

AY- FRANCE



Type: Brut Vintage

Appellation Controlee: Champagne

Grape Variety: 77% Pinot Noir,
20% Chardonnay, 3% Pinot Meunier

Ageing: 9 years on the lees

Alcohol: 12%

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

CUVÉE WILLIAM DEUTZ 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

Named in honour of the founder, William Deutz, this cuvée is the pinnacle of the Deutz expression. Pinot Noir grapes were sourced from the Grands Crus villages of Aÿ, Bouzy, Ambonnay and Verzenay, while the Chardonnay hails from Avize, Vertus, Chouilly and Villers-Marmery. All the grapes were sent to the winery at Aÿ, where they were gently pressed using Coquard presses. Only the free-run juice and first pressing was used, being vinified separately in small stainless-steel tanks. Following extensive tasting in the Spring, the *vins clairs* were blended and secondary fermentation took place in the bottle, followed by 9 years lees-ageing. On *dégorgement* the wine spent a further 9 months resting before release.

WINEMAKER'S NOTES

Beautifully bright colour with subtle golden tints and delicate bubbles. The nose is subtle, elegant and very expressive. It reveals exceptional aromatic complexity with notes of yellow fruit: quince, peach and apricot complemented by a touch of honey. The palate is fruity and energetic. The Pinot Noir brings structure without overpowering the finesse of the Chardonnay and the smoothness of the Meunier. Like a long-distance runner, the William Deutz 2013 has a contained energy and is only just on its first lap. This fresh and precise yet creamy-textured wine exudes the same enticing notes of ripe yellow fruit as those found on the nose: stewed mirabelle plum and peach. The mineral finish confirms an obviously magnificent potential.

SERVING & PAIRING

The William Deutz 2013 is the aperitif wine par excellence but also pairs beautifully with elegant, delicately flavoured food such as sea bass, a veal tartare or white meats cooked with exotic flavours or morels. This wine is also the perfect choice for Asian dishes, from the delicate flavours and textures of sushi to a more complex and spicy cuisine.

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