

FONDÉ



EN 1838

Champagne DEUTZ

AY- FRANCE



Type: Brut Vintage

Appellation Controlee: Champagne

Grape Variety: 100% Pinot Noir

Ageing: 5 years on the lees

Alcohol: 12%

Dosage: 9 g/l

FAMILIA

**GONZÁLEZ
BYASS**

VINOS Y SPIRITS-1835

HOMMAGE À WILLIAM DEUTZ 2015, LA CÔTE GLACIÈRE

VINTAGE

2015 was affected by unprecedented heat and drought in the Champagne region. Due to high temperatures and lack of rainfall between the end of May and August, the growing cycle of the vine got off to a good start and the vineyards enjoyed perfect conditions for the growth of healthy vines. In August the return of hot, dry weather between the rainy spells ensured that the grapes ripened quickly and in optimum conditions. Harvesting began on 8th September and was spread out over a fifteen day period in accordance with the ripeness levels of each individual parcel. Average yields were in the region of 11,000 kg/ha and the grapes were of exceptionally high quality.

WINEMAKING

Made from Pinot Noir grapes from Ay, grown exclusively in La Côte Glacière plot of vines belonging to Champagne Deutz. Along with the Meurtet bottling, this is the first single-vineyard champagne produced by Deutz. It pays homage to the company's founder, William Deutz, who fell in love with the Ay *terroir*, and decided to establish his company there in 1838. It is also a celebration of Ay's reputation for Pinot Noir. The vineyards are wholly owned by Deutz, and tended with great attention to detail, giving Deutz confidence in the quality of fruit. After careful picking, pressing and vinification, the wine was aged for 5 years on the lees and a further 9 months following *dégorgement* before release.

WINEMAKER'S NOTES

Beautifully bright and clear hue with a delicate effervescence and fine threads of bubbles. This wine is a treat for the senses with its powerful aromas, characteristic of the Pinot Noir varietal in a sun-drenched year. "La Côte Glacière" is a south-facing plot and thus far from being "glacial" as its name suggests! The glass is filled with aromas reminiscent of freshly cut wheat fields on a warm summer's day. Delicate notes of crushed red fruit mingle with notes of stewed yellow fruit (mirabelle plums and peaches). The Hommage à William Deutz Côte Glacière discloses a rich, full-bodied palate with a silky cashmere-like texture that coats the palate. The Pinot Noir grapes (100% of the blend) impart aromas of ripe citrus fruit, mirabelle plums and peaches, all lifted by a touch of spice. The finish is rich and intense with exceptional length and depth of aromas. This is a rich and luscious wine with great potential for evolution.

SERVING & PAIRING

The cuvée Hommage from "La Côte Glacière" is the aperitif par excellence as well as being the perfect choice for a grilled lobster, a delicately spiced veal carpaccio, a partridge pastilla or soft cheeses. This wine is also a lovely match for sushi and spicy Asian cuisine.

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