

FONDÉ



EN 1838

Champagne DEUTZ



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, MEURTET

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 Aÿ, grown exclusively in the Meurtet plot of vines belonging to Champagne Deutz. Along with the La Côte Glacière 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 Aÿ *terroir*, and decided to establish his company there in 1838. It is also a celebration of Aÿ'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. The Hommage à William Deutz Meurtet 2015 bears all the hallmarks of this vintage and reminds us of the perfectly ripe Pinot Noirs harvested by the Deutz teams.

WINEMAKER'S NOTES

Bright golden hue with beautiful bronze tints, characteristic of Pinot Noir grapes harvested at perfect maturity. The expressive nose opens up with aromas of wild strawberries and candied lemon underpinned by delicate notes of fresh flowers (acacia blossom) and confit of rose petals. The palate is clean and direct on entry showing plenty of depth and structure. The fine, silky, delicate weave of this wine is characteristic of the *terroir* and the southeast-facing Meurtet plot. The Pinot Noir coats the palate with its elegance and complexity. This is a taut, mineral wine with enticing notes of candied citrus and red fruit which give way to a hint of candied ginger in perfect keeping with the nose. The lively, energetic finish is an indication of this wine's exceptional potential for ageing. It is a veritable voyage of the senses.

SERVING & PAIRING

The aperitif wine par excellence but will also pair well with gastronomic delicacies such as foie gras, sashimi, langoustines or lobster, either grilled or served with a light sauce. It makes an excellent choice for poultry or tuna steaks cooked simply or with more exotic flavours.

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