

Champagne DEUTZ

AY- FRANCE



Type: Brut Rosé Vintage

Appellation Controlee: Champagne

Grape Variety: 80% Pinot Noir, 20%
Chardonnay

Ageing: 5 years on the lees

Alcohol: 12%

pH: 3.11

Total Acidity: 6.2 g/l

Volatile Acidity: 0.24 g/l

Dosage: 9 g/l

DEUTZ ROSÉ VINTAGE 2014

VINTAGE

After an uneventful winter, the vine stirred into life in early Spring. Flowering began in early June and until late July vegetation was around 10 days ahead of the 10 year average. However August was unusually cold and wet and the temperatures remained cool. September finally saw a return of the sunny weather and the large variation in temperatures between day and night helped the grapes to ripen quickly and well. Harvest commenced on 12th September and took 2 weeks during which time the weather was lovely and sunny. The Grapes were in perfect health, especially the Pinot Noirs and Chardonnays and the yields generous. Remarkable readings of up to 11.4% vol were seen on some Pinot Noir marcs with the Chardonnays not being far behind.

WINEMAKING

The Pinot Noir that comprises the majority of this blend was sourced from some of the most prestigious vineyards on the Montagne de Reims, including; Aÿ, Mareuil-sur-Aÿ, Bouzy and Verzenay. These grapes were all harvested by hand and then pressed and vinified at Deutz' state of the art winery in Aÿ. Additionally, Pinot Noir from old vines in an Aÿ plot known as 'La Pelle' was vinified into a red wine that was incorporated into the final blend (8%), giving this wine its bright salmon pink colour. The wine was then left on the lees for 5 years before *dégorgement*, and a further 6 months resting before release.

WINEMAKER'S NOTES

The lovely copper-tinted pink-gold hue reflects the great care taken in the vinification of the wine and the precision of the blend. Its fine, long-lasting effervescence already gives the impression of an elegant and ethereal wine. The nose presents itself delicately with fine, elegant fruity aromas inviting you to taste this graceful wine. The bouquet reveals subtle notes of red fruit, strawberries and red currants, that mingle with blackberries without one taking the lead over the others; they cohabit harmoniously and mutually complement each other. In a perfect sequence, the attack is honest, invigorating and supple, giving way to a lovely subtle and taut palate. This wine's aromatic complexity soon shows, combining freshness and finesse with the lovely lush fruit already detected on the nose (strawberry, red currant, blackberry, etc.) creating a deliciously silky texture. The gentle finish is delicate and elegant.

SERVING & PAIRING

Brut Rosé 2014 can be enjoyed as an aperitif, and will go perfectly with the fine and delicate flesh of red mullet, a carpaccio of beef, duck with cranberry sauce, or a rack of lamb. If matched with dessert, one could try a strawberry charlotte, or a delicate soft cheese.

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