



Champagne DEUTZ

AY- FRANCE



Type: Blanc de Blancs Vintage

Appellation Controlee: Champagne

Grape Variety: 100% Chardonnay

Ageing: 7 years on the lees

Alcohol: 12%

AMOUR DE DEUTZ BLANC DE BLANCS 2010

VINTAGE

2010 started promisingly with an absence of spring frost and little incidence of mildew during flowering, ensuring a large and healthy crop throughout the growing season. By the beginning of August there were some instances of botrytis in the vineyards, and this was exacerbated by damp and rainy weather. This predominantly affected the Pinot Noir however, and the Chardonnay grapes escaped largely unscathed thanks to looser, more aerated bunches. Heavy rain on 8th September led to grapes swelling and in some cases splitting, leading to secondary infection by botrytis. Thankfully the healthy grapes that were harvested had an excellent balance of sugar and acidity.

WINEMAKING

The Chardonnay for this wine hails from some of the Côte des Blancs' finest vineyards including Avize (41%), and Mesnil sur Oger (38%), Oger 9% with a touch hailing from the Montagne de Reims' Villers-Marmery (57%). The grapes were pressed and vinified at Deutz's state of the art winery in Aÿ, with each individual parcel being vinified in its own separate tank. Using Coquard presses, only the free-run juice and first pressing was used for this wine. The wine was aged for 7 years on the lees, and a further 9 months following *dégorgement* before release.

WINEMAKER'S NOTES

On the eye, the wine displays an alluring crystalline, pure white-gold hue with golden tints, delicately supported by a delicate bead and smooth effervescence. On the nose it shows a lovely complexity. The aromas are deep and distinctive. Showing fruity notes of apricot, peach, kumquat and mirabelle plum accompanied by very subtle floral and fresh almond aromas. On the palate, the wine is broad and rich on entry. It wraps the palate in a silky, velvety lace. The aromas found on the nose come through again on the palate. A perfect illustration of the 2010 vintage, whose wines already displayed a fine weave of honesty, fine upbringing and integrity in the very first days following the harvesting and vinification. Currently in its early youth, the potential for development and cellar-ageing of this fine "Blanc de Blancs" is evident from the tasting.

SERVING & PAIRING

An exceptional aperitif champagne. It will partner well with caviar, sushi, sashimi, or carpaccios of tuna or Kobe beef. The delicacy of the 2010 vintage will also pair very nicely with pure, delicate and well-balanced dishes, or richer dishes, as the wine ages.... Lobster for example, or line-caught sea bass or halibut in a light or fuller-bodied sauce.

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