

AMOUR DE DEUTZ ROSÉ 2009



Tasting notes:

Sumptuous gold-pink hue flecked with copper. The elegant beads of bubbles give it a joyful, almost dancing, appearance.

The attractive nose develops delicate aromas of slightly jammy red fruit accompanied by subtle notes of vanilla.

The palate is equally attractive, offering us a "recital" of complexity against a backdrop of red fruit such as strawberries and red currants, as well as dense fruit such as blackcurrants. The finish remains elegant and shows a velvety texture. It is complemented by a very classy balance between power and freshness.

An extremely promising cuvée, in the purest Deutz style, it fits neatly within Maison Deutz' "Trio de Prestige". It shows traits of character that reflect its originality.

Composition of the blend:

The "Amour de Deutz Rosé 2009" cuvée is made up of Pinot Noir (57%) from the terroirs in Aÿ, Verzenay, Ambonnay and Bouzy, and Chardonnay (43%) from vineyards in Avize, Mesnil sur Oger, Chouilly and Villers-Marmery.

The wine's distinctive style and colour come from the inclusion in the blend of 6% fine Pinot Noir red wine, produced by Deutz from plots of old vines on the Aÿ hillside, known as "La Pelle", and from plots in Mareuil-sur-Aÿ, known as "Cumaine" and "Charmont".

Food and wine pairing:

The Amour de Deutz Rosé is the ideal companion to life's finest moments.

A luxurious aperitif, it will also partner well with delicate, subtle, and even spicy, dishes. It will pair very nicely with a grilled lobster or with the fine flesh of delicate fish such as Red Mullet or John Dory.

It can also complement and will even magnify, a Kobe beef carpaccio or a fine pigeon cooked in cherries.

