

FONDÉ



EN 1838

# Champagne DEUTZ

AY- FRANCE

*González Byass*

Desde 1835

Familia de Vino

## HOMMAGE À WILLIAM DEUTZ 2012, LA CÔTE GLACIÈRE

### VINTAGE

2012 was a year of two halves. The year began poorly with late Spring frosts, hailstorms and poor fruit-set due to rain at flowering. The misery continued with a damp June and July requiring constant treatment for mildew, and resulting in uneven ripening of the grapes. As a result of these calamities, yields were reduced by 25% to 30%. From August onwards however, perfect conditions allowed the grapes to catch-up, and many ripening discrepancies were evened out. Deutz eventually began harvesting on 18th September (over a week after the date permitted by the CIVC), having achieved great sugar ripeness from this extended hang-time. The end result, particularly for the Pinots, was overwhelmingly healthy and wellripened fruit with excellent sugar-acid balance.

### WINEMAKING

Made from Pinot Noir grapes from Aÿ, 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 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, despite the uncertainties of the 2010 vintage. 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 in December 2018.

### WINEMAKER'S NOTES

The wine displays a light golden hue with slight coppery tints. The nose is very expressive and reflects the south-facing slope on which the grapes grow. Aromas of lilac blossom, pears and peaches as well as hints of honey. On the palate it is generous yet retains a purity of acidity and good tension, giving way to a long, harmonious finish.

### SERVING & PAIRING

The most vinous of all the wines made by Champagne Deutz, this is a wine to be enjoyed with food! Consider pairing with fish pie, veal in rich cream sauce or mushroom stroganoff.



Type: Brut Vintage

Appellation Controlee: Champagne

Grape Variety: 100% Pinot Noir

Ageing: 5 years on the lees

Alcohol: 12%

Dosage: 9 g/l

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