

AMOUR DE DEUTZ ROSÉ 2013



Champagne
DEUTZ
AY- FRANCE

Tasting notes:

Beautiful pale pink hue with sumptuous copper-coloured tints. The dainty threads of bubbles give the wine a playful feel, almost as if it's dancing for us.

The discreet nose develops delicate aromas of ripe fruit. Strawberry, raspberry, blackberry and ripe black cherry intertwine with subtle oriental notes of rose petal.

The wine is direct, well-balanced and beautifully structured on entry to the palate, which it coats in an intense, velvety smooth texture. Aromas of red fruit (black cherry, raspberry) are upholstered by a refreshing minerality. The finish is the epitome of elegance: fine and complex with lingering aromas.

for evolution. This champagne, in the purest Deutz style, is still in its youth but certainly looks to be extremely promising. It is fully deserving of its place within Maison Deutz' 'Trio de Prestige'.

Composition of the blend:

The 'Amour de Deutz Rosé 2013' is composed primarily of Pinot Noir (58%) from Ambonnay, Aÿ, Bouzy and Verzenay blended with Chardonnay (42 %) from Villers-Marmery, Avize and Vertus.

This wine owes its rather distinctive style and appearance to the inclusion in the blend of 6% Pinot Noir red wine produced by Deutz from old vines situated in 'La Pelle' on the Aÿ hillside and 'Cumaine' and 'Charmont' in Mareuil-sur-Aÿ.

Food and wine pairing:

The 'Amour de Deutz Rosé' is perfectly suited to special occasions.

It works wonderfully as an aperitif and also pairs very nicely with a wide variety of dishes, from the purest and most delicate of flavours to more spicy cuisine. It will be in its element served with a tuna and lemon tataki, grilled lobster or delicately textured fish such as Red Mullet or John Dory.

It also makes an excellent match with a Kobe beef carpaccio or roast pigeon with cherries.

