

BRUT MILLESIME 2015



Champagne
DEUTZ
AY- FRANCE

Tasting notes:

The beautiful glistening pale golden hue is set off to perfection by the remarkably elegant bubbles.

On the nose, the Deutz Brut Millésimé 2015 reveals itself to us with a delicate medley of ripe fruit, from yellow cherry to mirabelle plum and apricot... a reminder of the exceptional ripeness of the Pinot Noirs at the time of harvesting.

The palate is a treat for the senses, with an open and direct attack, revealing a creamy texture and the same ripe fruit notes as those found on the nose. The aromas of apricot and mirabelle plum are complemented by subtle notes of red fruit (strawberry and raspberry) which give way to mouthwatering flavours of peach. The finish is long, mineral, and almost saline.

The superb drinking enjoyment already offered by this wine indicates that it has high aging potential.

Composition of the blend:

Pinot Noir: 67% originating from the Aÿ, Mareuil, Bouzy and Verzenay terroirs
Chardonnay: 29% from the Avize and Villeneuve terroirs
Pinot Meunier: 4% from Pierry

Food and wine pairing:

This vintage wine has the elegance and strength required to be enjoyed as an Aperitif but can also be paired with a wide variety of dishes. It makes the ideal choice for delicately flavoured fish, sushi, sashimi, a crab flan, truffle risotto or even white meats such as veal in a creamy sauce or a poultry and lemongrass filo tart.

NB: For lovers of “dessert champagnes”, this champagne is available as a “Demi-Sec” version with a dosage of 44 grams of sugar per litre (compared to 8 grams for the Brut). This style of Champagne has been somewhat overlooked in past years, but the “Demi-sec Deutz Vintage” is sure to leave a lasting impression on those who enjoy this style. It will evolve beautifully for a further 10 to 15 years laid down in the cellar.

