

# BRUT ROSÉ VINTAGE 2014



Champagne  
**DEUTZ**  
AY - FRANCE

## Tasting notes:

The lovely copper-tinted pink-gold hue reflects the great care taken in the vinification of the wine and the precision of the blend. Its fine, long-lasting effervescence already gives the impression of an elegant and ethereal wine.

The nose presents itself delicately with fine, elegant fruity aromas inviting you to taste this graceful wine. The bouquet reveals subtle notes of red fruit, strawberries and red currants, that mingle with blackberries without one taking the lead over the others; they cohabit harmoniously and mutually complement each other.

In a perfect sequence, the attack is honest, invigorating and supple, giving way to a lovely subtle and taut palate. This wine's aromatic complexity soon shows, combining freshness and finesse with the lovely lush fruit already detected on the nose (strawberry, red currant, blackberry, etc.) creating a deliciously silky texture.

The gentle finish is delicate and elegant.

## Composition of the blend:

Pinot Noir: 80% originating from the Aÿ, Bouzy, Verzenay, Ambonnay, Mareuil and Tauxières terroirs.

Chardonnay: 20% from the Avize terroir.

The wine's distinctive style and colour come from the inclusion in the blend of 7% red wine produced by Deutz from a plot of old vines on the Aÿ hillside, known as "La Pelle", and plots in Mareuil-sur-Aÿ, known as "Cumaine" and "Charmont".

## Food and wine pairing:

The Brut Rosé 2014 Vintage can be enjoyed as an aperitif and will pair perfectly with the fine flesh of red mullet, a carpaccio of beef, duck with cranberries or a rack of lamb. For dessert, it is the perfect match for a strawberry Charlotte.

