

# HOMMAGE À WILLIAM DEUTZ

## Côte Glacière 2015



### Tasting notes:

Beautifully bright and clear hue with a delicate effervescence and fine threads of bubbles.

This wine is a treat for the senses with its powerful aromas, characteristic of the Pinot Noir varietal in a sun-drenched year. "La Côte Glacière" is a south-facing plot and thus far from being "glacial" as its name suggests! The glass is filled with aromas reminiscent of freshly cut wheat fields on a warm summer's day. Delicate notes of crushed red fruit (strawberries, raspberries) mingle with notes of stewed yellow fruit (mirabelle plums and peaches).

The Hommage à William Deutz Côte Glacière discloses a rich, full-bodied palate with a silky cashmere-like texture that coats the palate. The Pinot Noir grapes, which make up 100% of the blend, impart aromas of ripe citrus fruit, mirabelle plums and peaches, all lifted by a touch of spice.

The finish is rich and intense with exceptional length and depth of aromas.

This is a rich and luscious wine with great potential for evolution.

### Composition of the blend:

Made from Pinot Noir grapes grown in Ay, exclusively in the 'La Côte Glacière' plot, which is owned by Champagne Deutz.

### Food and wine pairing:

The cuvée Hommage from "La Côte Glacière" is the aperitif *par excellence* as well as being the perfect choice for a grilled lobster, a delicately spiced veal carpaccio, a partridge pastilla or soft cheeses.

This wine is also a lovely match for sushi and spicy Asian cuisine.

