

HOMMAGE À WILLIAM DEUTZ Meurtet 2015



Tasting notes:

Bright golden hue with beautiful bronze tints, characteristic of Pinot Noir grapes harvested at perfect maturity.

The expressive nose opens up with aromas of wild strawberries and candied lemon underpinned by delicate notes of fresh flowers (acacia blossom) and confit of rose petals.

The Hommage à William Deutz Meurtet 2015 bears all the hallmarks of this vintage and reminds us of the perfectly ripe Pinot Noirs harvested by the Deutz teams.

The palate is clean and direct on entry showing plenty of depth and structure. The fine, silky, delicate weave of this wine is characteristic of the terroir and the southeast-facing Meurtet plot. The Pinot Noir coats the palate with its elegance and complexity. This is a taut, mineral wine with enticing notes of candied citrus and red fruit which give way to a hint of candied ginger in perfect keeping with the nose.

The lively, energetic finish is an indication of this wine's exceptional potential for ageing. It is a veritable voyage of the senses.

Composition of the blend:

Made from Pinot Noir grapes grown in Aÿ, exclusively in the 'Meurtet' plot which is owned by Champagne Deutz.

Food and wine pairing:

The Hommage à William Deutz from the 'Meurtet' plot is the aperitif wine *par excellence* but will also pair well with gastronomic delicacies such as foie gras, sashimi, langoustines or lobster, either grilled or served with a light sauce.

It makes an excellent choice for poultry or tuna steaks cooked simply or with more exotic flavours.

Meat dishes will also be in their element when served alongside this natural beauty.

