

WILLIAM DEUTZ 2013



Champagne
DEUTZ
AY - FRANCE

Tasting notes:

Beautifully bright colour with subtle golden tints and delicate bubbles.

The nose is subtle, elegant and very expressive. It reveals exceptional aromatic complexity with notes of yellow fruit: quince, peach and apricot complemented by a touch of honey.

The palate is fruity and energetic. The Pinot Noir brings structure without overpowering the finesse of the Chardonnay and the smoothness of the Meunier.

Like a long-distance runner, the William Deutz 2013 has a contained energy and is only just on its first lap. This fresh and precise yet creamy-textured wine exudes the same enticing notes of ripe yellow fruit as those found on the nose: stewed mirabelle plum and peach.

The mineral finish confirms an obviously magnificent potential.

Composition of the blend:

Pinot Noir: around 77% grown predominantly in Aÿ, Bouzy, Mailly and Verzenay.

Chardonnay: around 20% predominantly from the Avize terroir.

Pinot Meunier: around 3% grown mainly in the Venteuil terroir.

Food and wine pairing:

The William Deutz 2013 is the aperitif wine *par excellence* but also pairs beautifully with elegant, delicately flavoured food such as sea bass, a veal tartare or white meats cooked with exotic flavours or morels.

This wine is also the perfect choice for Asian dishes, from the delicate flavours and textures of sushi to a more complex and spicy cuisine.

