

# BRUT MILLÉSIMÉ 2016



Champagne  
**DEUTZ**  
AY - FRANCE

## Tasting notes:

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

The nose of the Deutz Brut Millésimé 2016 reveals itself to us with a delicate medley of fruit and pastry notes (apricot and peach tarts) interwoven with white flowers and ground almonds.

The palate is direct on entry and shows a lovely vibrant character. Discreet notes of perfectly ripe yellow fruit and flowers are in keeping with the aromas perceived on the nose. The mid-palate gains in complexity to reveal delicate aromas of lovely ripe almonds. The finish is beautifully fresh and mineral with an almost saline dimension to it.

The guardians of the Deutz style seem to have worked magic over the "Berceaux" of this Brut Millésimé 2016. With its distinctive character, it has the delicacy, lightness, finesse and elegance typical of the Deutz wines.

This champagne is already tasting beautifully and will continue to evolve and flourish over the years. A proportion of the 2016 vintage will be awarded a place in the Deutz' Berceaux (Deutz' Vinothèque, a collection of mature vintages) where the wines are left to age peacefully for several years or even decades to come.

## Composition of the blend:

Pinot Noir: 62% originating from the Aÿ, Verzenay and Bouzy terroirs  
Chardonnay: 34% from Villeneuve, Mesnil-sur-Oger and Chouilly  
Pinot Meunier: 4% from Venteuil

## Food and wine pairing:

We are in the presence of a vintage wine whose elegance and power make it enjoyable both as an aperitif and as an accompaniment to a wide range of dishes: fine fish, sushi, sashimi, risottos with white truffles, or even white meats such as veal in cream sauce.

*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.*

*Tasting carried out on November 2022*

