

Champagne Deutz

Amour de Deutz 2011



Description

The aromatic richness and freshness of a vintage champagne by Deutz

The producer

The Deutz Champagne House was founded in 1838 in Aÿ by two Prussians, one of which was William Deutz. One was a wine merchant and the other sold champagne. The two founders were both equally involved in bottling, disgorging, dosage and labelling, even before they owned their own champagne and vineyards. Throughout the 20th century, the heirs of the founders gradually shaped the vineyard by buying plots in the best terroirs of the Champagne region. The great history of Deutz champagnes portrays a harmonious style between both virtuosity and refinement.

The vineyard

This cuvée Amour de Deutz 2011 is produced from vineyards spread over the following villages: Avize (50%), Mesnil-sur-Oger (15%), Oger (12%), Villeneuve (11%), Vertus (about 6%) and Villers-Marmery (6%).

The wine

Amour de Deutz 2011 is a rare and subtle wine. Produced only following exceptional vintages, this wine is one of the best interpretations of Chardonnay from the Champagne region's historic Grands Crus.

The blend

Amour de Deutz 2011 is a 100% Chardonnay.

The tasting

Colour - The colour is crystal clear, the effervescence is both smooth and delicate.

Nose - Rich and complex, the nose blends fragrances of stone fruit (apricot, peach, William and passe-crassane pears) with tasty notes of freshly cut herbs.

Palate - A lively and generous attack precedes an aromatic palate with a silky touch. The finish is persistent and seductive with a smooth and delicate note of fresh butter.

Dosage - Brut (6 to 12 g/l)

Storage - This Cuvée Amour de Deutz 2011 can be kept in the cellar for several years before expressing its full range of aromas.

Food and wine pairing - Ideal as an aperitif, this wine goes perfectly with caviar, sushi, sashimi, lobster, white meat, tuna carpaccio or Kobe beef.

