

Champagne Deutz

Blanc de Blancs Millésime 2017

Description

A Chardonnay expression from a single harvest 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

Grands Crus mainly : Avize, Le Mesnil-sur-Oger for 70%
Premiers Crus : Bergères-les-Vertus, Villers-Marmery for 30%.
It comes exclusively from a single year.

The blend

100% Chardonnay

The tasting

Colour - Golden with a few green reflects.

Nose - An impressive range of citrus aromas like grapefruit, white vine peaches, Mirabelle plums combined with fine notes of dried flowers.

Palate - Bright and mineral, in perfect harmony with aromatic expressions of shades of ripe white fruits with a touch of candied lemon.

Dosage - Brut (6 to 12 g/l)

Storage - A wine to be kept for many years in a fresh and dark cellar, bottle laid flat.

Food and wine pairing - Fishes with sauce like bass, salmon, or Saint-Pierre, or even a tuna tartare with spices. Will also go well with sea-bream on a bed of ginger and onions.

