

Amour de Deutz Vintage 2015



Cellar Master's Intent

"Each Amour de Deutz vintage seeks the grace of a suspended moment: A rare cuvée, shaped by the nobility of its origins, the precision of the gesture and the work of time. Dedicated to exception and emotion, it stands as a hymn to the radiance of Champagne's finest Chardonnay terroirs, enhanced by the passage of time, from harvest to cellar. It unfolds across three dimensions -breadth, depth and length- revealing a multifaceted treasure of elegance, offering pleasure and emotion that awaken every sense."

Caroline Latrive

The Vintage

After a rainy winter, the vine developed under a bright spring and an exceptionally warm April. The intense summer concentrated the fruit, and August rains supported their ripening.

The harvest showed excellent sanitary conditions. It required precise picking, especially for the Chardonnays, harvested later to reach ideal maturity.

The Blend

Chardonnay 100% - Premiers & Grands Crus

Avize (46%), Oger (15%), Le Mesnil-sur-Oger (8%), Chouilly (6%), Vertus (7%), Villeneuve-Renneville (13%) and Villers-Marmery (5%)

Tasting

To the eye, its **pale, brilliant golden hue** and the finesse of its bubbles evoke the precision of a diamond.

The first nose captivates with its **floral delicacy**: hawthorn, acacia, and orange blossom compose a bouquet of great elegance. The wine then unfolds into **refined, sun-kissed nuances**, where yellow fruits and candied citrus intermingle with subtle brioche and honeyed notes. **A gentle toasted imprint** completes this radiant and finely balanced harmony, a delicate reflection of time.

On the palate, the precise, finely sculpted attack reveals a **luminous tension** that expresses the freshness of the vintage. Citrus fruits - blood orange and mandarin - join yellow peach, offering a **generous fruit expression of remarkable purity**.

As the tasting progresses, the palate stretches gracefully: the complex aromatic evolution delivers a **persistent, beautifully balanced length**, lifted by an **ethereal salinity** that prolongs its elegance.

A radiant wine, both precise and voluptuous, embodying the beauty of time mastered and the emotion of a suspended moment.

Food Pairing

Seared scallops, passion fruit emulsion and marigolds.

The luminous delicacy of Amour de Deutz 2015 finds a refined echo in the pearly flesh of lightly seared scallops.

The wine's notes of candied citrus and white flowers harmonize beautifully with the tangy freshness of a passion fruit emulsion.

HARVEST DATE
15th-18th September 2015

DOSAGE
6,5 g/L

BOTTLING
27th June 2016

CELLAR AGEING
9 years

Malolactic fermentation
completed



Pure - Deep - Voluptuous

Champagne
DEUTZ
AY - FRANCE