

Amour de Deutz Rosé Vintage 2015



Cellar Master's Intent

"Amour de Deutz Rosé is the other side of the mirror of the Amour cuvée. It combines the nobility of Chardonnay and Pinot Noir from prestigious terroirs with the signature of an exceptional vintage. Throughout the tasting, the blend unfolds a wide and deep range of sensations, shaping a smooth and sensual palate. Time enhances the extreme elegance of this prestige cuvée, crafted for both refinement and pleasure."

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

Pinot Noir: 62% (including 4% red wine from old vines in Aÿ) – Aÿ, Ambonnay, Bouzy, Verzenay and Cumières

Chardonnay: 38% – Avize, Oger and Villers-Marmery

90% Grands Crus

Tasting

Its colour is delicate, with **subtle shades of rose gold and salmon**. The bubbles are exceptionally fine.

The nose is **immediately expressive**, concentrated and warm. Aromas evoke **gently stewed red berries**, with notes of blueberry and raspberry coulis. **Hints of praline brioche**, praline and almond bring a rich, indulgent dimension, complemented by a **delicate floral touch of rose and peony**.

On the palate, the **opening is vibrant**, driven by a beautiful initial freshness. It unfolds with breadth and concentration, confirming the stewed fruit character. The texture is dense, still slightly tight, with no pronounced tannic sensation. **The finish is long and assertive**, revealing notes of liquorice, tonka bean and cocoa, with a hint of citrus peel and lemon balm that extends a fine, lively tension.

Food Pairing

Pigeon with linseeds, golden turnip, carrot, walnuts and pomegranate

The full-bodied, silky texture of this exceptional cuvée complements the rich flavour of the pigeon beautifully, whilst its freshness balances the richness of the walnuts and linseeds.

Its red fruit aromas blend subtly with the natural sweetness of the golden turnip, carrot and pomegranate.

Amour de Deutz Rosé 2015 also enhances a delicate biscuit with pink hibiscus cream, accompanied by passion fruit, blueberries and lemon balm shoots.

HARVEST DATE

September 2015

DOSAGE

6,5 g/L

BOTTLING

24th June 2016

CELLAR AGEING

9 years

Malolactic fermentation
completed



Complex - Ample - Caressing

Champagne
DEUTZ
AY - FRANCE