

Deutz Blanc de Blancs Vintage 2020



HARVEST DATE
End of August 2020

DOSAGE
6,5 g/L

BOTTLING
June 24, 2021

CELLAR AGEING
5 years minimum

Malolactic fermentation
completed

Cellar Master's Intent

"Revealing the elegance and freshness of the great Chardonnays in their early youth. The nobility of the origins, that signs the blend, guides a subtle mineral framework, where purity is expressed with accuracy and delicacy. The freshness, delicately wrapped, is balanced with a silky texture and radiant harmony."

Caroline Latrive

The Vintage

2020, an exceptionally mild vintage. Harvesting began as early as August, but the Chardonnays reached maturity later, under perfect sanitary conditions. The grapes, of outstanding ripeness, show high concentration and remarkable natural balance.

The Blend

Chardonnay 100% - Premiers & Grands Crus

Chouilly: 28%, Mesnil: 20% Avize: 17%, Cramant: 17%, Villeneuve: 13%, Trépail: 5%

Tasting

To the eye, the cuvée displays a beautiful pale gold colour with silvery highlights.

The effervescence is fine and regular.

On the nose, a delicate floral expression unfolds, combining white flowers with hints of jasmine blossom. Citrus aromas (orange, pomelo) bring freshness and brightness, while subtle notes of white pepper gradually emerge.

On the palate, the attack is clean and lively, carried by fine tension. The remarkable aromatic concentration reveals elegant citrus notes.

The palate is rich and generous, with a velvety texture that develops progressively throughout the tasting.

The finish is vibrant, saline and mineral, underscored by noble bitterness, the hallmark of the chalky expression of great Chardonnay terroirs.

Food pairing

This lively, fresh and harmonious Champagne pairs beautifully with delicate, refined dishes: citrus-infused scallop ceviche with candied peel and elderflower vinaigrette, or sea bass fillet or turbot roasted and served with beurre blanc.



Lively - Harmonious - Tense

Champagne
DEUTZ
AY - FRANCE