

DEUTZ BRUT CLASSIC

Beautifully Brut, but not so Classic!

Deutz Brut Classic is the first champagne crafted each year. Year after year, the finesse of its blend is recreated, seeking a balance that is true to the spirit of the champagne. Precise, refined and silky smooth, Brut Classic reveals a singular personality, a combination of subtlety, purity, and harmony. Its enduring, well-defined and elegant signature unites crystalline freshness, aromatic complexity and graceful intensity, in the purest Deutz tradition

Blend:

Predominantly Chardonnay, Pinot Noir and Pinot Meunier. Reserve wines from selected vintages, including Pinot Noir and Chardonnay Grands Crus.

Ageing in our cellars: 3 years

Tasting notes

Appearance

Deep golden hue with extremely fine bubbles.

Nose

Very expressive bouquet of floral notes (hawthorn, white flowers).

Followed by aromas of toasted bread, marzipan and ripe fruit (apple and pear).

Palate

Combination of the freshness of the Chardonnay with the unctuousness of the Pinot in an elegant vinosity.

Soft aromas, accompanied by a silky mouthfeel.

Harmonious finish on a lingering fruity note.

