

Deutz Brut Rosé

Cellar Master's Intent

"The other emblematic expression of the House of Deutz. Made just after the Brut Classic, it celebrates the balance between the elegance of the House's finest Pinot Noirs in Aÿ and the brilliance of the Grands Crus of the Côte des Blancs. A pretty basket of small red fruits for crunchy sensations and seductive pleasure. A subtle interplay between matter and light."

Caroline Latrive



DOSAGE

6,5 g/L

CELLAR AGEING

3 years

Malolactic fermentation
completed

The Blend (2022 base)

Pinot Noir: 73 % (2.42 % red wine)

Chardonnay: 20 %

Pinot Meunier: 7 %

Reserve wine: 5 % (vintage 2021)

100% Premiers & Grands Crus

Tasting

The color, a luminous pale pink, immediately signs the **delicacy** of the cuvée.

The bouquet opens with a pretty basket of crunchy **red berries: blackcurrant** jelly, **strawberries** from the garden, fresh **blueberries**. Notes of juicy **yellow apples**, **rhubarb** and a touch of **violet** complete this lively, **seductive** and palatable expression.

On the palate, a **tangy and salivating structure** dominated by **redcurrant** unfolds. A hint of **black pepper** on the finish brings a beautiful minerality inspired by the Pinot Noirs of Aÿ. Cold maceration, gentle extraction and respect for the fruit throughout the process contribute to an impression of **crispness, purity** and **intensity**.

A subtle, **bright** rosé, to be enjoyed as an aperitif or with a starter.

Food Pairing

Deutz Brut Rosé is as suitable for aperitif as it is for gastronomy. The cuvée is a wonderful accompaniment to salmon with mushrooms, beef carpaccio, duck with cranberries, rack of lamb or fresh cheeses: Chaource, Brillat-Savarin.



Crisp - Seductive - Subtle

Champagne
DEUTZ
AY - FRANCE