

Deutz Brut Vintage 2019



HARVEST DATE
End of August 2019

DOSAGE
6,5 g/L

BOTTLING
June 2020

CELLAR AGEING
5 years minimum

Malolactic fermentation
completed

Cellar Master's Intent

"Neither exactly the same nor entirely different, the vintage Brut acquires a certain patina without losing its natural charm and lends itself perfectly to beautiful gastronomic pairings."

Caroline Latrive

The Vintage

A quintessential solar vintage, 2019 marks a warm and early year. The harvest begins as early as August, under perfect sanitary conditions.

The grapes, exceptionally ripe, show high concentration and remarkable natural balance.

This unprecedented climatic context gives birth to rich and radiant wines, both solar and beautifully fresh.

The Blend

Pinot Noir: 68% - Aÿ, Ambonnay, Bouzy, Verzenay and Mareuil

Chardonnay: 32% - Avize, Villeneuve-Renneville and Vertus

100% Grands & Premiers Crus

Tasting

To the eye, the colour displays a **luminous golden hue**, highlighted by a slight orange reflection.

On the nose, the warm and sun-filled character of the vintage is immediately apparent.

Ripe yellow fruits dominate, with clear notes of mirabelle plum, apricot and peach.

To this **generous fruit profile** is added a delicately smoky, **spicy dimension**, evoking Espelette pepper and paprika, which bring depth and complexity.

On the palate, the attack opens with marked freshness, quickly followed by a **beautiful concentration of fruit**.

The enveloping, structured mouthfeel evolves with precision in successive layers, gaining definition up to a **clean, mouthwatering finish**.

Food and Champagne Pairings

Caramelised red poultry, smoked paprika & lemon balm

The richness of delicately caramelised red poultry finds a natural balance with the wine's structure and concentration. The maturity of the fruit supports the density of the meat and complements the sweetness of the caramelisation.

The wine's subtly smoky nuances harmonise perfectly with the paprika, creating an elegant aromatic continuity.

Lemon balm, with its subtle aromatic freshness, echoes the tension of the finish and prolongs the mouthwatering sensation.



Generous - Balanced - Refined

Champagne
DEUTZ
AY - FRANCE