

Hommage à William Deutz

La Côte Glacière 2019



Cellar Master's Intent

"La Côte Glacière explores a sunny and generous vision of Pinot Noir, with a dense structure and an assertive intensity, always controlled. A majestic interpretation of the Aÿ vineyard, carried by depth and expressiveness."

The Vintage

Caroline Latrive

The 2019 vintage was shaped by distinctive climatic conditions: a mild, dry winter, localized spring frosts occasionally disrupting flowering, followed by a very hot summer that ensured homogeneous ripening of the grapes and impeccable sanitary conditions.

On the La Côte Glacière parcel, the south-facing exposure promoted optimal ripening of the Pinot Noir, yielding grapes of great concentration. The rather generous yields produced fruit rich in sugars, balanced by vibrant acidity. This vintage stands out for its freshness and breadth, offering an expressive wine with a velvety texture, true to the character of the Aÿ terroir.

The Blend

La Côte Glacière Plot (Aÿ - Grand Cru)

Pinot Noir 100 %

Tasting

The wine displays a **beautiful golden hue**, with exceptionally fine bubbles.

The nose is **intense and complex**, immediately revealing **spicy notes** intertwined with a **very juicy expression of red and yellow fruits**. With aeration, **floral hints of wisteria** emerge, followed by more indulgent nuances of **honey and nougatine**.

On the palate, the attack is **broad and enveloping**, supported by immediate freshness that quickly gives way to a **generous fruit expression**. The texture is beautifully coated and reveals notes of **dark fruits**, while maintaining fine tension, evoking blackcurrant and blackberry jelly.

The finish, almost heady, **extends with great persistence**, underscored by an **elegant salinity** that brings balance and lift.

Food Pairing

A wine of great concentration and richness, yet carried by an airy dimension, Côte Glacière 2019 calls for bold and characterful French gastronomy.

A duck breast with pink peppercorns or duck à l'orange will beautifully highlight this single-vineyard expression. The juicy flesh of the duck naturally echoes the depth of the wine, while the pink peppercorns accentuate its aromatic complexity. The delicate bitterness and freshness of the citrus in duck à l'orange resonate with the tension of the vintage, creating a finely balanced pairing.

HARVEST DATE

10, 11, 14 and 15 September
2019

DOSAGE

6,5 g/L

BOTTLING

19th June 2020

CELLAR AGEING

6 years

Malolactic fermentation
completed



Ample - Velvety - Generous

Champagne
DEUTZ
AY - FRANCE