

Hommage à William Deutz Meurtet 2019



Cellar Master's Intent

"Meurtet expresses the natural elegance of the great Pinot Noirs of Aÿ with a style that is pure, delicate, and well-balanced. This cuvée pays tribute to the subtlety of the terroir, embodying purity and grace with remarkable precision."

The Vintage

Caroline Latrive

The 2019 harvest followed an atypical climatic year, marked by a mild and dry winter, localized spring frosts, occasionally disrupted flowering, and a summer characterized by extreme heatwave conditions.

Yields, while very respectable, were of outstanding quality: an unprecedented speed of ripening, highly homogeneous grapes, elevated potential alcohol levels, and impeccable sanitary conditions.

On the Meurtet parcel, the generous yet high-quality yields allowed the vintage to express a remarkable personality, combining intensity, freshness, and great finesse. Both ample and precise, it fully reveals the singular character of the Aÿ terroir.

The Blend

Pinot Noir : 100 % - Meurtet Plot (Aÿ - Grand Cru)

Tasting

To the eye, the cuvée displays a **beautiful golden hue**.

The nose is highly expressive and **remarkably precise**, combining whole, **juicy fruits** - mirabelle plum, apricot and yellow peach - lifted by a **subtle touch of mango**. With aeration, **delicate notes of sweet spices** emerge, along with an **elegant brioche and pastry character**, evoking dried fruits and frangipane.

On the palate, **the attack is fresh, vibrant and immediately expressive**, driven by ripe fruit, with fine concentration and a rounded, silky, enveloping texture. Sweet spices intertwine with refined pastry notes, while **a pronounced salinity extends the finish**.

The wine concludes with a **long, finely tuned and fresh finish**, offering striking consistency between nose and palate.

Food Pairing

The Meurtet 2019 cuvée, a true gastronomic Champagne, reveals its full dimension alongside a salmon fillet delicately prepared between light smoking and a gravlax-style marinade.

The silky, melting texture of the salmon finds harmony with the wine's broad structure and depth. The subtle smoky character of the fish resonates with the spicy nuances and maturity of the vintage, while the natural freshness of the gravlax highlights the tension and precision of the cuvée.



Radiant - Silky - Opulent

HARVEST DATE

18 and 19 September 2019

DOSAGE

5,6 g/L

BOTTLING

19th June 2020

CELLAR AGEING

6 years

Malolactic fermentation
completed



Champagne
DEUTZ
AY - FRANCE