

# Champagne DEUTZ

AY- FRANCE



Type: Blanc de Blancs Vintage

Appellation Controlee: Champagne

Grape Variety: Chardonnay

Ageing: 5 years on lees

Alcohol: 12%

Dosage: 9 g/l

## DEUTZ BLANC DE BLANCS 2010

### VINTAGE

2010 started promisingly with an absence of spring frost and little incidence of mildew during flowering, ensuring a large and healthy crop throughout the growing season. By the beginning of August there were some instances of botrytis in the vineyards, and this was exacerbated by damp and rainy weather. This predominantly affected the Pinot Noir however, and the Chardonnay grapes escaped largely unscathed thanks to looser, more aerated bunches. Heavy rain on 8th September led to grapes swelling and in some cases splitting, leading to secondary infection by botrytis. The harvest between 15th and 25th September therefore required careful selection by pickers to choose only healthy bunches, resulting in yields 25% to 30% lower than anticipated. Thankfully the healthy grapes that were harvested had an excellent balance of sugar and acidity.

### WINEMAKING

The Chardonnay for this wine hails from some of the Côte des Blancs' finest vineyards including Avize (55%), and Mesnil and Oger (40%), with a touch hailing from the Montagne de Reims' Villers-Marmery (5%). The grapes were pressed and vinified at Deutz's state of the art winery in Aÿ, with each individual parcel being vinified in its own separate tank. Using Coquard presses, only the free-run juice and first pressing was used for this wine. Following alcoholic and malolactic fermentation in stainless steel tanks, the *vin clairs* were tasted and blended in the Spring of 2011, with the final *assemblage* happening in June. The wine was then aged for a minimum of 5 years on the lees, and a further 6 months following *dégorgement* before release.

### WINEMAKER'S NOTES

Bright and clear with greenish bronze tinges characteristic of Chardonnay. On the nose, floral and citrus fruits mingle with buttery apple notes. The wine is clean and fresh, with scintillating acidity and small but consistent bubbles. Citrus and green fruit lead on the palate, underpinned by a pleasant minerality. Great length!

### SERVING & PAIRING

Serve simply with Oysters dressed in lemon, fried scallops or langoustine carpaccio. Otherwise it can be enjoyed as the perfect aperitif.

### AWARDS

The World's Finest Glass of Bubbly, Meditation Trophy, Michael Edwards Trophy