

Deutz Blanc de Blancs Vintage 2019



HARVEST DATE
End of August 2019

DOSAGE
6,5 g/L

BOTTLING
24th June 2020

CELLAR AGEING
5 years minimum

Malolactic fermentation
completed

Cellar Master's Intent

"Revealing the elegance and freshness of the great Chardonnays in their early youth. The nobility of the origins, that signs the blend, guides a subtle mineral framework, where purity is expressed with accuracy and delicacy. The freshness, delicately wrapped, is balanced with a silky texture and radiant harmony."

Caroline Latrive

The Vintage

As a sunny vintage, 2019 marks a warm and early year. The harvest began in August, in perfect sanitary conditions. The grapes are exceptionally ripe, have a high concentration and a remarkable natural balance. This unprecedented climatic context gives rise to rich and bright wines, both sunny and very fresh.

The Blend

Chardonnay 100% - Premiers & Grands Crus
Mesnil-sur-Oger (40 %), Avize (33 %), Chouilly (17 %), Trépail (6 %), Vertus (4 %)

Tasting

The color is a deep gold with slightly ruddy reflections, a sign of a sunny maturity and a beautiful concentration.

On the nose, the first impression is floral and fruity, with notes of **frangipani**, **wisteria** and fine-fleshed white fruits, such as **mirabelle plum**. When opened, **wet chalk** and a few mineral accents of **flint** are discreetly invited, followed by fresh touches of **lime blossom** and **verbena**. Little by little, the wine reveals a more gourmet facet, with nuances of fine pastry and **lemon meringue pie**.

On the palate, the attack is lively, bright, balanced by the roundness of the vintage. The chiseled freshness accompanies aromas of **vine peach**, juicy **apricot** and **pear amandine**.

The 2019 vintage reveals sun-drenched Chardonnays, generous but precise, where the natural tension is delicately coated by notes of **acacia honey**, **nectarine** and fleshy fruit.

The finish, persistent and refined, stretches on zesty accents of **citrus** and **candied lemon**, bringing brightness and vivacity.

Food Pairing

This lively, fresh and harmonious champagne goes wonderfully with delicate and gastronomic dishes: Scallop ceviche with citrus fruits, candied peel and elderberry vinaigrette, sea bass or white turbot roasted in beurre blanc.



Lively - Harmonious - Tense

Champagne
DEUTZ
AY - FRANCE