

Deutz Brut Classic

Cellar Master's Intent

"A classic brut in its structure but decidedly modern in its taste. Crafted primarily by the Cellar Master, it embodies the House's freedom of blending, inspired by the quest for a unique style. It nurtures freshness, finesse, and precision, unfolding through a silky mouthfeel to offer a moment of spontaneous pleasure and emotion, vibrant and charming."

Caroline Latrive



DOSAGE

6,5 g/L

CELLAR AGEING

3 years

Malolactic fermentation
completed

The Blend (Base 2022)

Chardonnay: 40 %

Pinot Noir: 35 %

Pinot Meunier: 25 %

Blend of 75 crus

Reserve wine: 28 % (vintages 2021, 2020, 2019)

Tasting

The color, a rich gold, displays a **very fine sparkle**, a Deutz signature, characteristic of wines that have undergone **long aging on lees**.

The bouquet, very expressive, opens with floral notes: **hawthorn, white flowers** ; then evolves towards aromas of **toasted bread, marzipan**, and ripe fruits such as **apple** and **pear**.

On the palate, the wine combines the **freshness of Chardonnay**, the **roundness of Pinot**, and an **elegant vinosity**. The aromas are well-integrated, carried by a **silky texture**. The wine rounds out at the finish with a persistent **fruity note**, offering a **harmonious, charming, and flavorful finish**.

Food Pairing

Deutz Brut Classic is as suitable for aperitif as it is for gastronomy. It enhances shellfish, lightly sauced fish, a citrus-crusted dorade tartare, tender poultry, a vegetable risotto, or even a truffled brie.

Its elegant structure, precise bubbles, and freshness make it a gastronomic champagne with great versatility.



Precise - Fine - Charming