

AMOUR DE DEUTZ 2010



Champagne
DEUTZ
AY- FRANCE

Tasting notes:

On the eye, the wine displays an alluring crystalline, pure white-gold hue with golden tints, delicately supported by a delicate bead and smooth effervescence.

On the nose, Amour de Deutz already shows a lovely complexity. The aromas are deep and distinctive. They stimulate the senses with their fruity notes of apricot, peach, kumquat and mirabelle plums...accompanied by very subtle floral and fresh almond aromas.

On the palate, the wine is broad and rich on entry. It wraps the palate in a silky, velvety lace. The wine evolves with great distinction, slowly revealing the full extent of its elegance. The aromas found on the nose come through again on the palate.

This champagne is a perfect illustration of the 2010 vintage, whose well-bred wines already displayed a fine weave of honesty, fine upbringing and integrity in the very first days following the harvesting and vinification.

Currently in its early youth, the potential for development and cellar-ageing of this fine “Blanc de Blancs” is evident from the tasting.

Composition of the blend:

Made exclusively from the Chardonnay variety from Avize (41%), Mesnil-sur-Oger (38%), Oger (9%), Cramant (5%) and Villers-Marmery (around 7%).

Food and wine pairing:

The Amour de Deutz always makes an exceptional aperitif champagne. It will partner well with caviar, sushi, sashimi, or carpaccios of tuna or Kobe beef, at the start of a meal.

The delicacy of the 2010 vintage will also allow this magnificent gastronomic champagne to pair very nicely with pure, delicate and well-balanced dishes, or richer dishes, as the wine ages.... Lobster for example, or line-caught sea bass or halibut in a light or fuller-bodied sauce.

