



# Champagne DEUTZ

AY- FRANCE



Type: Brut Vintage

Appellation Controlee: Champagne

Grape Variety: 67% Pinot Noir, 29%  
Chardonnay, 4% Pinot Meunier

Ageing: 4 Years on the lees

Alcohol: 12%

pH:

Total Acidity:

Volatile Acidity:

Dosage: 9 g/l

## DEUTZ BRUT VINTAGE 2012

### VINTAGE

2012 was a year of two halves. The year began poorly with late Spring frosts, hailstorms and poor fruit-set due to rain at flowering. The misery continued with a damp June and July requiring constant treatment for mildew, and resulting in uneven ripening of the grapes. As a result of these calamities, yields were reduced by 25% to 30%. From August onwards however, perfect conditions allowed the grapes to catch-up, and many ripening discrepancies were evened out. Deutz eventually began harvesting on 18th September (over a week after the date permitted by the CIVC), having achieved great sugar ripeness from this extended hang-time. The end result, particularly for the Pinots, was overwhelmingly healthy and well-ripened fruit with excellent sugar-acid balance.

### WINEMAKING

Deutz Brut Vintage is always Pinot-led, and in 2012 Pinot Noir comprised two thirds of the wine, with grapes coming from the Grand Cru vineyards of Aÿ, Bouzy and Ambonnay. The balance is comprised of Chardonnay from the Côte des Blancs (Mesnil and Chouilly), and Pinot Meunier from Leuvrigny. 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. Following alcoholic and malolactic fermentation in stainless steel tanks, the *vin clairs* were tasted and blended in the Spring of 2013, with the final assemblage happening in June. Customarily vintage cuvées are aged for a minimum of 5 years at Champagne Deutz. However, given the generous and fruit forward style of the 2012 vintage, it was decided that the wine was ready for release after 4 years on the lees.

### WINEMAKER'S NOTES

Beautiful, light golden hue with a sustained and elegant sparkle. Elegant and powerful with lush yet delicate ripe fruit aromas. The structure is both complex and precise, with notes of sun-filled peaches and gooseberries. The finish is rich, long and very promising. A few years of bottle ageing will allow it to reach its full potential.

### SERVING & PAIRING

The structure of the Brut Vintage lends itself well to food pairing, although it can be enjoyed as an aperitif. It works perfectly with white meats (creamy veal dishes in particular), liver mousse, crabmeat, white truffle risotto and strong-flavoured fish such as monkfish, tuna or skate.

### AWARDS

92 Points, Highly Recommended, Decanter Panel tasting December 2017.

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