

Amour de Deutz Vintage 2013



Cellar Master's Intent

"A cuvée dedicated to the exceptional and to emotions. The exception of time, from harvest to ageing, meets that of the most beautiful Chardonnay terroirs. A pure jewel of multifaceted elegance for a pleasure and emotion of all the senses, a hymn to the light of the most beautiful Chardonnay terroirs of the Champagne region."

Caroline Latrive

The Vintage

The year 2013 stands out as the last great late harvest in Champagne, reminiscent of the classic vintages of the last century.

A dry, bright summer allowed for a late flowering and a slow, steady ripening of the grapes. Harvesting took place under the generous sunshine of September. The grapes, perfectly ripe, revealed concentration, freshness, and balance.

The Blend

Chardonnay 100 % - Premiers & Grands Crus
Avize (39 %), Oger (24 %), Mesnil-sur-Oger (22 %), Vertus (10 %), Villers-Marmery and Trépail (5 %)

Tasting

The color is luminous, a beautiful light and deep gold, enlivened by a fine and subtle effervescence.

On the nose, the charm works immediately: white flowers: **orange tree, frangipani ; roasted pineapple**, sunny **citrus fruits** and fine **honeyed** touches mingle with a pastry sweetness. The wine asserts a straightforwardness without austerity, carried by a natural elegance.

The palate reveals a **silky** substance, carried by a delicate freshness. The lively attack quickly gives way to an enveloping, caressing, voluptuous texture, with aromas of yellow fruits: **mirabelle plum, peach; kumquat** and **gooseberry**. Notes of **ginger, candied lemon, praline** and **sweet spices** evoke a subtle evolution towards more tertiary aromas. The finish, **salivating and saline**, prolongs the taste experience with great distinction.

The 2013 vintage of the Amour de Deutz cuvée imposes itself with the grace of a chiselled score, combining an incisive freshness with an airy elegance.

Food Pairing

An exceptional aperitif wine, Amour de Deutz 2013 also shines at the table. It sublimates delicate dishes such as a langoustine carpaccio, a scallop soufflé or a turbot white with citrus fruits.

A cuvée, with a pure expression, designed for the greatest moments of emotion.

HARVEST DATE	September - October 2013
AGEING ON FINE LEES	8 months
DOSAGE	7 g/L
CELLARED (BOTTLED)	24th June 2014
CELLAR AGEING	9 years
Malolactic fermentation completed	



Pure - Deep Voluptuous

Champagne
DEUTZ
AY - FRANCE