

Amour de Deutz Vintage 2014



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 pleasure and emotion of all senses, a hymn to the light of the most beautiful Chardonnay terroirs of the Champagne region."

Caroline Latrive

The Vintage

The flowering benefited from a mild and dry spring. In September, the return of sunny weather revived grape ripening. Harvested under fair skies, the grapes showed remarkable quality: healthy, balanced, and full of promise.

The Blend

Chardonnay 100% - Premiers & Grands Crus
Avize, Oger, Chouilly, Mesnil-sur-Oger and Villers-Marmery

Tasting

On the nose, Amour de Deutz 2014 reveals a generous and refined aromatic palette. Ripe yellow fruits: **vine peach**, **mirabelle plum**, and **mango**; unfold, enhanced by **floral** and **honeyed** notes. With aeration, the bouquet deepens with **pastry**, **toasted**, and **spicy nuances**: **caramelized butter**, **lemon tart**, and **nutmeg**.

The palate is **broad** and **silky**, offering juicy texture, **balanced** by a vibrant, **crystalline** tension. The freshness of Mesnil-sur-Oger brings **brilliant** structure to the whole.

The finish is long and **saline**, extending the wine with airy elegance, blending **candied fruits**, **citrus**, and **delicate spices**. A cuvée that is both intense and subtle, the hallmark of a great Chardonnay gracefully aged over time.

The 2014 vintage distinguishes itself with gourmet opulence and a confident sensuality. Where 2013 evokes a graceful, delicate dance, 2014 invites a more carnal experience, where tension and roundness are perfectly balanced in harmonious expression.

Food Pairing

The subtlety of Amour de Deutz 2014 pairs elegantly with the delicacy of a scallop ceviche. Its initial roundness envelops the palate, while its liveliness cuts through the bitterness of grapefruit. The notes of yellow fruit and the wine's minerality highlight the briny crunch of a coral tuile, leading to a precise, luminous finish.

A pairing of great finesse, where freshness, tension, and roundness come together in perfect harmony.

HARVEST DATE
14th-23rd September 2014

AGEING ON FINE LEES
8 months

DOSAGE
7,5 g/L

CELLARED (BOTTLED)
23rd June 2015

CELLAR AGEING
9 years

Malolactic fermentation
completed



Pure - Deep - Voluptuous

Champagne
DEUTZ
AY - FRANCE