

# Deutz Blanc de Blancs Vintage 2017



## Cellar Master's Intent

*"Revealing the elegance and freshness of the great Chardonnays in their early youth. The nobility of the origins, that signs the blend, guides a subtle mineral framework, where purity is expressed with accuracy and delicacy. The freshness, delicately wrapped, is balanced with a silky texture and radiant harmony."*

*Caroline Latrive*

## The Vintage

In May and June, a period of intense heat led to a rapid flowering, pointing to an early harvest. However, tropical and humid weather in August brought the onset of Botrytis, requiring strict grape selection. Despite these challenges, the Chardonnays stood out for their exceptional quality.

## The Blend

Chardonnay 100% - Premiers & Grands Crus  
Avize (44 %), Oger (20 %), Mesnil (15 %), Villeneuve Renneville (8 %), Cramant-Chouilly (8 %), Villers-Marmery et Trépail (5 %).

## Tasting

In the glass, this Blanc de Blancs enchants with its pale golden hue and fine, steady effervescence.

The nose expresses itself with elegance and subtlety, revealing delicate notes of **linden blossom, acacia, hawthorn**, and soft aromas of fresh, **tangy fruits**.

On the palate, the attack is lively and **balanced**. This expressive wine, with a beautiful **minerality**, remains true to its noble origins, featuring a notable proportion of Chardonnays from Avize and Oger. The fine, **creamy** texture of this vintage coats the palate.

A cuvée full of promise; this wine will gain complexity over the years.

## Food Pairing

An excellent aperitif wine, this *grande cuvée* can also accompany fish such as grilled bass or John Dory, as well as a scallop tartare, roasted langoustines, or a dorado ceviche.

HARVEST DATE
1st-12th September 2017
AGEING ON FINE LEES
8 months
DOSAGE
7 g/L
CELLARED (BOTTLED)
July 2018
CELLAR AGEING
5 years minimum
Malolactic fermentation completed



Lively - Harmonious - Tense