

Deutz Blanc de Blancs Vintage 2018



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

2018 marks a great vintage in Champagne.

The warm spring favoured early flowering, followed by a radiant and dry summer that led to optimal ripening of the grapes. The harvest, which began early at the end of August, took place in irreproachable sanitary conditions, preserving the aromatic intensity and purity of the fruit.

The Blend

Chardonnay 100% - Premiers & Grands Crus
Avize (50 %), Mesnil (45 %), Trépail (5 %)

Tasting

To the eye, this Blanc de Blancs seduces with its beautiful pale gold color with silvery reflections and a fine, regular effervescence.

The nose expresses itself with elegance. It reveals delicate aromas of white flowers: **jasmine, mandarin blossoms**; enhanced by a zest of citrus fruits: **kumquat, lemon**. The olfactory notes also reveal white fruit: **pear, vine peach**; and discreet pastry notes: **mirabelle plum tart**. An aromatic richness synonymous with a beautiful maturity.

On the palate, the attack is frank and lively, with a remarkable aromatic persistence. The flower and the fruit unite in perfect **harmony** and in accordance with the olfactory examination. The wine reveals a **velvety** texture that flatters the taste buds. This vintage develops a beautiful **balance** and a harmonious structure in which the potential of the Chardonnays flourishes.

Energetic, the **finish, saline and mineral**, brings an extra soul on the palate and translates the expression of the chalky subsoil of the noble terroirs of Chardonnay from which the cuvée is made.

Food Pairing

An exceptional aperitif wine, this vintage will also allow a high-flying gastronomic association to accompany fish, shellfish and crustaceans.

The wine will be the perfect companion to dishes such as a sea bream ceviche with yuzu, a langoustine tartare with Timut pepper, a sea bass just seared with the scent of Champagne or a Chaource.

HARVEST DATE
25th August-12th Sept 2018

AGEING ON FINE LEES
8 months

DOSAGE
6,5 g/L

CELLARED (BOTTLED)
June 2019

CELLAR AGEING
5 years minimum

Malolactic fermentation
completed



Lively - Harmonious - Tense