

# Deutz Blanc de Blancs Vintage 2019



## 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

As a sunny vintage, 2019 marks a warm and early year. The harvest began in August, in perfect sanitary conditions. The grapes are exceptionally ripe, have a high concentration and a remarkable natural balance. This unprecedented climatic context gives rise to rich and bright wines, both sunny and very fresh.

## The Blend

Chardonnay 100% - Premiers & Grands Crus  
Mesnil-sur-Oger (40 %), Avize (33 %), Chouilly (17 %), Trépail (6 %), Vertus (4 %)

## Tasting

The color is a deep gold with slightly ruddy reflections, a sign of a sunny maturity and a beautiful concentration.

On the nose, the first impression is floral and fruity, with notes of **frangipani**, **wisteria** and fine-fleshed white fruits, such as **mirabelle plum**. When opened, **wet chalk** and a few mineral accents of **flint** are discreetly invited, followed by fresh touches of **lime blossom** and **verbena**. Little by little, the wine reveals a more gourmet facet, with nuances of fine pastry and **lemon meringue pie**.

On the palate, the attack is lively, bright, balanced by the roundness of the vintage. The chiseled freshness accompanies aromas of **vine peach**, juicy **apricot** and **pear amandine**.

The 2019 vintage reveals sun-drenched Chardonnays, generous but precise, where the natural tension is delicately coated by notes of **acacia honey**, **nectarine** and fleshy fruit.

The finish, persistent and refined, stretches on zesty accents of **citrus** and **candied lemon**, bringing brightness and vivacity.

## Food Pairing

This lively, fresh and harmonious champagne goes wonderfully with delicate and gastronomic dishes: Scallop ceviche with citrus fruits, candied peel and elderberry vinaigrette, sea bass or white turbot roasted in beurre blanc.

HARVEST DATE  
End of August 2019

AGEING ON FINE LEES  
8 months

DOSAGE  
6,5 g/L

CELLARED (BOTTLED)  
24th June 2020

CELLAR AGEING  
5 years minimum

Malolactic fermentation  
completed



Lively - Harmonious - Tense