

60
millions
de consommateurs

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(Magazine)
Décembre 2018
France

*Les meilleurs Champagnes sans casser sa
tirelire*



15,5/20

*Robe or gris, bulles fines ; nez
franc et expressif (fleurs blanches,
agrumes, note beurrée) ; bouche
élégante, homogène avec le nez,
pointe citronnée jusqu'en finale.
En apéritif et pour accompagner
le repas.*



[Montage]



AMOUR DE DEUTZ 2009

94

Fine and creamy in texture, this is compact today, with firm, almost crunchy acidity tightly meshed to white nectarine, almond biscotti, preserved lemon and crystallized honey flavors that should unfold nicely with some bottle age. A minerally underpinning of chalk and smoke lingers on the finish.

93

AMOUR DE DEUTZ ROSE 2009

Creamy and elegant, with a lovely, mouthwatering juiciness to the well-knit acidity and a fine, chalk-tinged underpinning to the delicate flavors of nectarine, white cherry, spring blossom and candied pink grapefruit zest. Offers a fresh, lingering finish.



HOMMAGE A WILLIAM DEUTZ Parcelles d'Aÿ

93

A finely knit version, with a plush, creamy mousse, this marries a sleek, acidic frame and a streak of smoke-tinged minerality with flavors of crushed raspberry, kumquat, grated ginger and biscuit. Racy finish.



DEUTZ BRUT CLASSIC

91

A harmonious and mouthwatering Champagne, with a lovely mix of white cherry, pastry, grated ginger and smoky mineral riding the elegant mousse. Racy finish.

92

DEUTZ BRUT ROSE

Apple blossom and apricot notes are fresh and aromatic in this elegant rosé Champagne, which offers a light plushness to the fine mousse, mouthwatering acidity and accents of candied ginger, lemon biscuit and mineral.



DEUTZ ROSE MILLESIME 2013

92

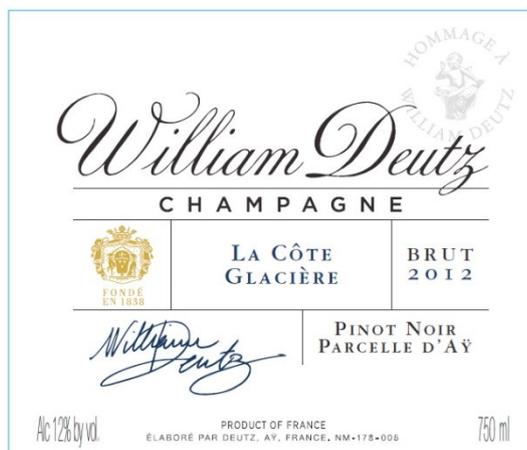
Fresh and elegant, this offers a delicate mousse and a pretty mix of nectarine, almond, blood orange sorbet and grated ginger notes. The chalk-tinged underpinning and racy acidity drive the finish.



HOMMAGE à WILLIAM DEUTZ

SINGLE VARIETAL & PLOT *PINOT NOIR « LA CÔTE GLACIÈRE »*

MILLESIME 2012



Tasting notes

- At this stage, the wine displays a light, golden yellow hue with slight coppery tints. The effervescence is fine and even, visually whetting our appetites.
- The nose is very expressive and reflects the south-facing slope on which the grapes grow. The floral and ripe fruit aromas are warm and immediate. This plot was harvested at perfect maturity. This terroir wine is already opulent and, in its contained energy, we find the primary aromas of lilac blossom, pears and peaches... and the glimmering promise of the exotic, honeyed notes to come.
- The palate already shows a seductive generosity, yet retains the clean lines of the wines from the slope underpinned by the minerality derived from the chalky subsoil. It shows nobility. The balance between purity and complexity gives us the impression of great harmony and refinement.
- The finish is equally promising and suggests to the fine champagne lover that this is a wine for long cellar-ageing.

Composition of the blend

- Made from **Pinot Noir** grapes from Aÿ, grown exclusively in the «La Côte Glacière» plot of vines belonging to Champagne Deutz.

Food and wine pairing

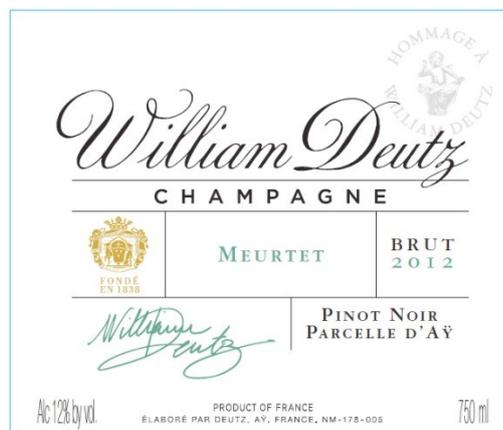
The stylish choice for an aperitif, the Cuvée «Hommage» from «La Côte Glacière» also makes a perfect partner for grilled lobster, tuna carpaccio, partridge pie or soft cheeses. It also works well with spicy Asian cuisine.



These notes are from a tasting held by DEUTZ on 3rd September 2018. It should be remembered that champagne is a living substance which is constantly evolving.

HOMMAGE à WILLIAM DEUTZ

*SINGLE VARIETAL & PLOT
PINOT NOIR « MEURTET »
MILLESIME 2012*



Tasting notes

- Delicate appearance both in terms of the finesse of its bubbles and the intensity of its colour... a sign of what's to come!
- The first thing we notice about this wine is its distinguished personality. It speaks to the taster in a harmonious, courteous and frank manner.
The white and yellow fruit aromas (apricots, Bigarreau cherries, etc.) form a cosmopolitan yet united fraternity, which even the hint of liquorice cannot divide.
- It shows an even greater array of aromas on the palate. Other «colours» join the ranks adding tasty notes of red fruit (cherry-like at this stage).
The calcareous subsoil governs the wine's expressions and determines the marching order with a tension revealed on entry to the palate, which continues over the mid-palate, and right through to the end of the tasting.
The nobility of the fruit and the *terroir* unite and mutually complement each another. Like a well-born child, this outstanding Pinot Noir will develop all its exceptional qualities over a generation.

Composition of the blend

- Made from **Pinot Noir grapes** from Aÿ, grown exclusively in the «**Meurtet**» plot of vines belonging to Champagne Deutz.

Food and wine pairing

The stylish choice for an aperitif, the Hommage à William Deutz cuvée from the «Meurtet» plot also makes the perfect partner for the start of a gourmet menu (*foie gras*, sashimi, langoustines or lobster, grilled in a light sauce, etc.), and pairs perfectly with poultry or tuna steaks cooked in a traditional or more «exotic» fashion. Natural distinctiveness suits all the flavours of the Earth, does it not?



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