



HOMMAGE À

*William Deutz*

Pinot Noir  
from the parcels in Aÿ



Aÿ: two letters of nobility that represent an iconic *commune* in the Champagne region.

This *terroir* stretches from the banks of the Marne River up to the southern slopes of the Montagne de Reims, one of the most prestigious in the '*Champagne*' appellation.



William DEUTZ

Beyond the buildings that run alongside the Northern boulevard and appear to spill over into the vineyards, the road steepens as it nears the top of the hillside. The view suddenly opens out to reveal a large, wide basin with smooth, undulating curves, surrounded by a dark mass of trees that mark the crest line. It is here, in between two the hillsides, that the vineyards lie. A third hillside, one that faces slightly more towards the east in the direction of Mutigny, is just out of view. This breathtaking, checkered landscape is reinforced by the tight, graphic appearance of row upon row of vines.

It is here that William Deutz (1809-1884), a man of vision, who fell in love with the beauty of the landscapes and the reputation of the *terroir*, decided to relocate with his associates in 1838. Originally from Aix La Chapelle, this young entrepreneur was attracted by the prosperity that France was

enjoying at the time, under the reign of Louis-Philippe. William Deutz was aware of the boom and the potential in sales for the sparkling wines from Champagne and he therefore decided to create the Champagne house that bears his name today.

Whilst one of his associates, Pierre-Hubert Geldermann, immediately turned his attention to market prospection and sales, William focused on the technical aspects of wine growing and winemaking. He was convinced that high-quality wines could only be achieved by using the finest grapes and he therefore set about acquiring the very best vines, located in the most 'noble' areas.

Although the results of this philosophy would not see the light of day until many years later with the cuvée William Deutz, the ultimate multi-varietal wine from Deutz, the young William had nevertheless acquired a deep

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understanding of his vines and the true potential of the Ay vineyards. This potential went far beyond anything he could ever have imagined. What sets these vineyards apart is not just the soils, composed of a thin layer of clay that lies on top of belemnite chalk (a chalk that is responsible for the minerality present in fine champagnes), no, the differences between these parcels lie elsewhere, in their varying degrees of altitude, slope and exposure which lend them their unique characters.

William Deutz strongly believed that these diverse parcels could together form a remarkable palette of expressions in which each parcel is able to express its own voice and create its own music. After all, are the wines of Champagne not based on the art of blending? And should the alchemy that creates incredible wines always be derived from a blend of parcels from several crus and varieties or could it not, one day, also be achieved from one or several plots of the same cru, and why not just a single variety?

Although William did not succeed in turning his idea of blending one or several parcels from the same area and same variety into a reality during his lifetime, Fabrice Rosset, one of his successors and currently at the helm of Maison Deutz, has since made it his mission.

His idea became a reality in 2010.

The vintage is a reflection of the care taken in the vineyards throughout the entire year rather than just the meticulous manual

work carried out during the harvesting. The result is a unique style of wine that reflects the painstaking work of the vineyard workers and bears a signature derived from the deepest layers of soil in the 'La Côte Glacière' and 'Meurtet' parcels.

These two parcels, where the locals believe the Pinot Noirs are 'characterised by their exceptional elegance, remarkable complexity and particularly attractive vinous character', are ideally situated in the heart of the Maison Deutz' vineyards in Ay. The first faces directly south and the second faces southeast.

This new *cuvée* is made from a blend of these two Pinot Noir parcels. Together they form the base of this champagne's first Opus, a homage to the founder of Maison Deutz.

Creating the 2010 vintage was certainly an experience. Although the weather conditions made things difficult, they also enabled us to produce the 'Homage à William Deutz 2010', which, after its seven long years' ageing in the cellars, will appeal to lovers of fine champagne. The style of this new-born champagne combines strength and freshness, elegance and finesse, and attests to the wine's conviviality and origins which were so well described by Alfred de Vigny in his famous poem, *La bouteille à la mer* (1853):

*"The mousse of Ay glows with the light of happiness; At the very bottom of the glass, he catches a glimpse of France."*

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## HOMMAGE À WILLIAM DEUTZ

### Single varietal 2010

#### TASTING NOTES

- Its bright, clear, deep golden hue is fringed with copper tints.
  - The expressive nose opens out with seductive notes of vine peach, quince, apricot and mirabelle plum. The bouquet of primary aromas gives way to subtle notes of honey and almond.
  - The palate is enticing with its purity and direct style and offers a subtle expression of its prestigious *terroir*. It reveals remarkable balance between freshness, purity and complexity resulting in a sensation of harmony and pure elegance.
  - The clean, direct attack evolves towards an intense minerality on the mid-palate. Rich, smooth notes of white and yellow stone fruit and a hint of ginger coat the palate.
  - The rich finish is underpinned by delicate iodized notes, characteristic of the hillsides on which these grapes grow.
  - The ageing potential is important, the wine will improve over the years.
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#### COMPOSITION OF THE CUVÉE

- Made exclusively from Pinot Noir grapes from Aÿ, grown in the Meurtet (52%) and La Côte Glacière (48%) parcels.
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#### FOOD AND WINE PAIRING

- The ideal choice for an aperitif, the cuvée Hommage also makes the perfect partner for refined dishes such as a grilled lobster, tuna carpaccio, partridge pie or cheeses such as Chaource.
- It also works well with sushi and Asian cuisine in general.

*These notes are from a tasting held by Deutz on 18 September, 2017.*

*It should be remembered that champagne is a living substance which is constantly evolving*

William  
Dantz