

AMOUR DE DEUTZ 2013



Champagne
DEUTZ
AY - FRANCE

Tasting notes:

This wine catches the eye with its light golden hue complemented by delicate beads of fine bubbles and a remarkably elegant effervescence.

The delightful nose of the Amour de Deutz 2013 reveals exceptional balance. Its harmonious bouquet discloses white flowers (orange and frangipani blossom), roasted pineapple, sun-drenched citrus fruits and delicious pastry notes.

On the palate, the wine continues its game of seduction. It is lively on its entry to the palate. Its silky, delicate texture delights the palate, wrapping it in swathes of fruit and flowers. This 2013 reveals a perfect balance and a harmonious structure in which the magnificently generous aromatic potential of the Chardonnay grapes grown in the Côte des Blancs will blossom. The aromas perceived on the nose come through again on the palate and are underpinned by a rich medley of yellow fruits such as pear and peach interwoven with kumquat and gooseberry. The bubbles melt gently into the wine creating a full, creamy mouthfeel.

The mineral finish lends the wine yet another dimension.

The great drinking pleasure already offered by this exceptionally complex wine is an indication of its great potential for cellar-ageing.

Composition of the blend:

Made exclusively from Chardonnay grapes grown in the finest Terroirs of Avize (39%), Oger (24%), Mesnil (22%), Vertus (10%), Villers-Marmery /Trépail (5%).

Food and wine pairing:

This wine makes an excellent choice for an aperitif but also offers endless scope for high-end gastronomic pairings.

This vintage will be the perfect partner for your most memorable occasions and will pair wonderfully well with a langoustine carpaccio marinated in verjuice and served on a spelt risotto, a sea scallop soufflé, a fillet of turbot steamed with citrus fruit or a tartare of veal, oysters and ginger.

Tasted in January 2023

The wine will continue to evolve over the years.

