

CHAMPAGNE DEUTZ

AOC Champagne
Sparkling Brut

TERROIR

Deutz 2011 Love is an exceptional Blanc de Blancs, made exclusively from Grand Cru grapes selected from the most prestigious vineyards in Champagne: Avize, Oger, Le Mesnil-sur-Oger, Villers-Marmery, Vertus, Villeneuve, and selected plots on the Montagne de Reims and the Côte des Blancs. This high-altitude terroir, predominantly chalky, gives the Chardonnay a crystalline purity, a taut minerality, and great aromatic finesse.

WINEMAKING

Developed exclusively from Chardonnay grapes from Grands Crus, Amour de Deutz 2011 benefits from a tailor-made vinification process, designed to reveal the elegance of the vintage. The blend rests for a long time on lees, in the historic cellars of the house, in order to develop a silky and complex texture. Bottle aging continues for several years, until achieving a subtle balance between tension, volume, and refinement.

TASTING

The dress seduces with its crystalline gold, animated by a fine and regular effervescence. The nose is rich, complex, combining ripe stone fruits - apricot, peach, Williams pear - with fresh vegetal notes, evoking freshly cut herbs or a touch of lime blossom. On the palate, the attack is ample, caressing, with a beautiful aromatic density. The finish, rounder, reveals buttery and slightly pastry notes, while maintaining a refined freshness. A champagne of balance, substance, and length. Amour de Deutz 2011 can be enjoyed from today for its vibrant freshness and silky texture. It can also evolve gracefully over 5 to 7 years, developing more buttery, toasty, and slightly spicy nuances, while retaining its mineral finesse and liveliness. A champagne for aging, perfect for special occasions.

FOOD PAIRINGS

Deutz 2011 Love fully blossoms with dishes that are both refined and modern. It elegantly pairs with a yakitori chicken skewer, where the sweetness and soy glaze complement its delicate structure. The miso-glazed eggplant finds in it an ideal partner, blending aromatic power and finesse. For a livelier pairing, dare to try a ginger and coriander sea bream ceviche, which enhances its freshness and minerality. For dessert, a tiramisu brings a balanced and indulgent sweetness, extending the pleasure without overwhelming the finish.

