

CHAMPAGNE DEUTZ

AOC Champagne
Sparkling Brut

TERROIR

The Deutz Brut Rosé draws its finesse from a mosaic of emblematic terroirs: Montagne de Reims, Côte des Blancs, Vallée de la Marne, and Côte des Bar. This diversity of vineyards allows the aromatic richness of Pinot Noir (75%), both structured and fruity, to be expressed, while balancing the blend with the freshness and elegance of Chardonnay (25%). The addition of 20 to 40% reserve wines ensures a consistent style and a beautiful complexity year after year.

WINEMAKING

Developed mainly from Pinot Noir, this Brut Rosé is vinified by blending white wines with a proportion of red wine from Champagne, to achieve its luminous color and fruity aromas. 20 to 40% of reserve wines are integrated into the blend, providing roundness, consistency, and complexity. The second fermentation and extended aging in the cellar refine the material, offering an elegant bubble and a silky structure, faithful to the refined style of Maison Deutz.

TASTING

The dress seduces with its bright pink color with salmon reflections, crossed by a fine and regular effervescence. The nose is expressive, dominated by notes of crunchy red fruits - strawberry, currant, raspberry - with a slightly liqueur and floral touch. On the palate, the attack is ample and supple, the texture harmonious, carried by the richness of Pinot Noir. The finish is fruity, balanced and delicately spicy, prolonging the pleasure with freshness. Ready to be tasted today for its fruity freshness and balanced indulgence, the Deutz Brut Rosé can also be kept for 3 to 5 years in the cellar. Over time, it will develop more complex nuances of candied red fruits, sweet spices, and biscuit, while maintaining its finesse.

FOOD PAIRINGS

The Deutz Brut Rosé fully expresses itself with fresh, textured, and slightly spicy pairings. It accompanies wonderfully a salmon tartare, enhanced with pomegranate and lime, or vegetable gyozas served with a sweet soy sauce with ginger. For a more unexpected pairing, try a sesame duck tataki. At the end of the meal, it extends the pleasure with a fresh strawberry tart.

