

CHAMPAGNE DEUTZ

AOP Champagne
Sparkling Brut



TERROIR

Developed from grapes from the Montagne de Reims, the Côte des Blancs, the Vallée de la Marne, and the Côte des Bar, Deutz's Brut Classic reflects the diversity and balance of the Champagne terroirs. This mosaic of vineyards allows for an equal expression of the three main grape varieties: the structure of Pinot Noir, the roundness of Meunier, and the finesse of Chardonnay. The blend includes 20 to 40% of reserve wines, ensuring consistency and complexity from one year to the next.

WINEMAKING

The Deutz Brut Classic is based on a balanced blend of the three Champagne grape varieties in equal parts: Pinot Noir, Pinot Meunier, and Chardonnay. To ensure consistency of style, 20 to 40% of reserve wines are integrated, bringing depth and complexity.

AGEING

The fermentation and aging take place in the cellar for several years, promoting a fine bubble and a silky texture. Every detail of the winemaking process is designed to reveal a champagne that is approachable, elegant, and consistent over time.

TASTING

The dress is supported by a golden hue, crossed by a fine and regular bubble. The nose combines delicate floral notes (hawthorn, white flowers) with richer aromas of toasted bread, ripe apple, and juicy pear. On the palate, the attack is fresh and lively, followed by a creamy texture that elegantly rounds off in the finish. A harmonious champagne, both generous, balanced, and easy to appreciate. Deutz's Brut Classic is designed to be enjoyed now, for its immediate freshness, fine bubble, and harmonious balance. It can also be stored for 2 to 4 years in the cellar, gaining in roundness and complexity, with more evolved notes of dried fruits and brioche bread.

TASTE PROFILE

Vins blancs ronds

FOOD PAIRINGS

The Deutz Brut Classic seduces with its smoothness and elegance, making it an excellent companion for both aperitifs and meals. It shines with golden-baked gougères, a Burgundy classic revisited with lightness. It also pairs very well with smoked trout gravlax, or a sea bream fillet with lemon butter. At the end of the meal, try it with a pavlova with yellow fruits, for a light and tangy sweet touch.