



Champagne Deutz

NON VINTAGE BRUT CLASSIC
CHAMPAGNE

Brut Classic represents the distinctive Champagne Deutz style of elegance and finesse, which has made Deutz one of the most respected of all Champagne houses. The non-vintage Champagne is matured according to traditional methods from a blend of several vintages from twenty of the best crus until it reaches a perfect balance of flavor.

Winemaking

The color of the wine is an intense gold with fine effervescence that signifies long maturation on the lees. On the nose, the wine initially displays notes of hawthorn and white flowers, which are followed by aromas of toast, marzipan and ripe pears. On the palate, the wine is full bodied and elegant with the freshness of a Chardonnay and richness of a Pinot Noir. Overall, the wine is well rounded with a fruity finish. The grapes are harvested in Aÿ, Marne Valley, Cotes des Blancs, and Montagne de Reims. Forty percent of the grape supply is from Deutz' own vineyards, which rate 98% on the Champagne scale. The harvest takes place over a 10-day period, generally between Sept 15-Oct 15 and are hand-harvested using the utmost scrutiny. The grapes are then carefully transported to the grape press to be pressed using automatic and traditional Coquard basket presses. Malolactic fermentation of 100 percent is used. The wine is fermented in 3,000-gallon tanks at 62 degrees Fahrenheit for two weeks. The wines are then left to age and hand riddled in traditional riddling racks.

Technical Information

Appellation:	Champagne
Varietal(s):	Approximately 38% Pinot Noir, 32% Pinot Meunier and 30% Chardonnay
Aging:	A blend of several vintages is aged three years en tirage
Wine Alcohol:	12%
Dosage:	A half-ounce blend of cane sugar and old vintage wine
Suggested Retail Price:	\$41

