

THE  
OXFORD  
WINE  
COMPANY

## Amour de Deutz Rosé Champagne

£165.00

**Vintage:** 2008

**Bottle Size:** 75cl

**Alcohol %:** 12%

**Country:** France

**Description:** A glittering gold-pink hue with delicate aromas of wild berries and red currants, set off by fine vanilla notes. Full, refined and complex, a great balance between powerful aromas and a fine structure. Defined notes of crushed strawberries, blackcurrants and spices in harmony with a hint of patisserie. A superb quality Prestige Cuvée.

**Cepages:**

**Group:** Champagne

**Sub group:**

**Colour:** Vintage & Prestige Cuvée

**Closure:** Cork

**Producer:**

**Website:** <https://www.champagne-deutz.com/en>

**Organic/Bio Status:**

**Food / cocktail match:** A luxurious aperitif, it will also partner well with delicate, subtle, well balanced dishes, grilled lobster, red mullet, john dory but also beef carpaccio or spring lamb.

**Food / cocktail recipe:**

**Press**



"A vibrant backbone of acidity defines this harmonious rosé, with the satiny texture carrying a subtle mix of blood orange, slivered almond, pink grapefruit zest and smoke notes. 91 Points" - James Suckling, The Wine Spectator.

"Showcasing a wealth of sweet-smelling strawberry fruit aromas and rose perfumes, this has an attractive, direct style to it. The palate's fleshy and directly flavored with red berry fruits, handy depth and drive and a fresh cherry finish.90 points" - Robert Parker's Wine Advocate.

**Awards**

95 points - The Wine Advocate

Gold Medal - International Wine Challenge

**Other Info:**

Founded in 1838, Deutz style is one of understated excellence and this is due to the work done by each generation, every one making the effort to develop the brand whilst maintaining many of the wine-making techniques and philosophies instilled since the early times: Deutz selects only top quality grapes, almost 80% of these coming from "Grand Cru" and "Premier Cru" villages, vinifies them in vats of stainless steel instead of wood, temperature controlled - some of them are completely frozen to imitate the winter, season in which the Champagne is transported - and avoids all oxidation.

The Amour de Deutz Rosé Champagne shows great elegance and complexity. 55% Pinot Noir from Aÿ, Bouzy and Verzenay. 45% Chardonnay from Avize, Chouilly and Villers-Marmery. 8% Pinot Noir red wine produced by Deutz from parcels of old vines in Aÿ and Mareuil-sur-Aÿ.