

Champagne Deutz Cuvée William

£110.00

Vintage: 2002

Bottle Size: 75cl

Alcohol %: 12%

Country: France

Description: Powerful and expressive, with stewed white peach, toasted almonds, and a hint of ginger and nutmeg. Rich biscuit notes provide the backdrop to this fabulously complex wine. The finish is long and savoury, with a suggestion of iodine.

Cepages: Pinot Noir, Pinot Meunier, Chardonnay

Group: Champagne

Sub group:

Colour: Vintage & Prestige Cuvée

Closure: Cork

Producer:

Website: <http://www.champagne-deutz.com/en#/home>

Organic/Bio Status:

Food / cocktail match: Pick up on the umami notes in the Champagne with aged cheese and cured ham. Perfection!

Food / cocktail recipe:

Press '94 Points. This certainly has more creaminess and an elegant white fruit character, but there is suppleness immediately suggested on the nose, that pillow of cream and gentle oatmeal. The structure on the palate is all framed around the acidity, again a savoury, quite tight character that is complex and gastronomic, but fruit is delightful, open and this is still juicy and so attractive.' - Tom Cannavan, The Buyer, May 2018

Awards

Other Info: A blend of the three traditional Champagne varieties that shows the freshness of Chardonnay, the finesse of Pinot Noir and the up front fruitiness of Pinot Meunier. For some years Deutz has employed a policy



of sustainable viticulture, cutting down on the use of chemicals, reducing yields and increasing grape quality.