

Champagne
DEUTZ

MAISON & CUVÉES

FONDÉ



EN 1838



Nearly two centuries of independence and excellence have shaped the unique Champagne Deutz identity. Today, the Champagne House continues to pursue a vision rooted in excellence and exclusivity. True to its founding spirit, Deutz produces precise, balanced and radiant champagnes that reflect a savoir-faire that perfectly balances tradition and modernity.

A STORY OF PASSION IN THE HEART OF THE CHAMPAGNE REGION

In 1838, William Deutz, a visionary Prussian wine négociant from Aachen, accompanied by his business partner Pierre-Hubert Geldermann, discovered the hillsides of Aÿ. He was immediately captivated by the splendour of this remarkable site. He moved to Aÿ, determined to reveal the quintessence of the Champagne terroir to the world.



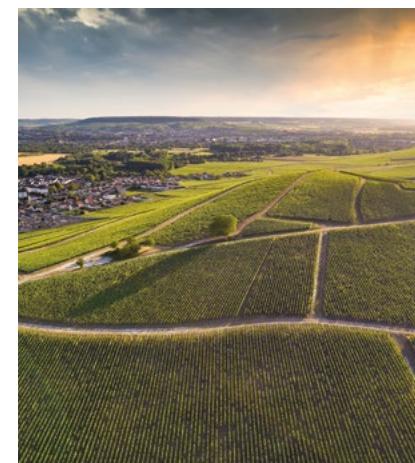
MAISON DE CHAMPAGNE DEUTZ

The history and soul of the Deutz champagnes are inseparable from the village of Aÿ, the historic birthplace of Champagne winegrowing and the source of its renown. Aÿ is the only village uniquely classified as 100% Grand Cru for both Pinot Noir and Chardonnay. Crafted predominantly from *Grands Crus* and *Premiers Crus*, Deutz champagnes are carefully aged in Deutz's historic cellars, dug deep into the chalk, some 30 metres below ground. Here, the ideal natural conditions allow the wines to attain a subtle balance between power and finesse.

Deeply rooted in one of Champagne's finest terroirs, Deutz's heritage has always been shaped by a spirit of creative freedom, a deep love of the greatest vineyards, and a profound respect for the rhythms of life. The men and women of Deutz share a common mission: to reveal the full potential of Champagne's finest terroirs through wines of refinement, elegance and true drinking pleasure.

Deutz sources its grapes within a 20-kilometre radius of Aÿ, primarily from *Grands Crus* and *Premiers Crus* vineyards - both its own and those of its long-standing partner winegrowers.

Committed to sustainable viticulture that respects the living environment, Champagne Deutz works to preserve its terroir. This commitment is reflected in its *High Environmental Value and Sustainable Viticulture in Champagne* certifications, as well as the gradual conversion of its vineyards to organic growing.





Caroline Latrive,
Cellar Master

Caroline Latrive joined Deutz in 2022, bringing with her a creative energy that exemplifies the modern mindset of the Deutz Champagne House. Guided by a deep understanding of the terroirs and the quest for drinking pleasure, the Deutz Cellar Master sees each *cuvée* as a work of art in its own right and draws on a palette of more than 220 vats and 90 individually vinified *crus*. This is a demanding approach to winemaking that respects the true nature of the fruit. Caroline's intuitive and poetic approach now lies at the heart of Champagne Deutz's signature style.

WINEMAKING VISION

Champagne Deutz's approach is built upon three guiding principles:

THE BLENDING PROCESS AS AN EXERCISE IN FREEDOM

The unmistakable signature of Deutz champagnes is defined above all by the art of blending, an act of creation in which technical skill serves to bring inspiration to life. Each harvest becomes a new page to be written, where intuition and precision come together to bring out the finest expression of the fruit and illustrate the uniqueness of the Deutz style.

SHOWCASING THE TERROIRS

Deutz has a deep bond with Champagne's finest *crus*. Its consistently high standards are reflected in a rigorous selection of grapes, sourced mainly from *Grands Crus* and *Premiers Crus* vineyards. Committed to sustainable viticulture, Deutz works to safeguard the vitality of these exceptional terroirs.

INSPIRATION BY THE RHYTHMS OF LIFE

Time - Champagne Deutz's precious ally - allows each champagne to reveal its full expression and natural finesse. At every stage of the champagne-making process, time shapes the wines' personality - from respect for the vine's natural cycle to slow vinifications and prolonged ageing in Deutz's historic cellars.

Deutz believes that the ultimate vocation of a champagne is to illuminate every moment, delighting both the mind and the senses. Its ethereal, crystalline champagnes are therefore crafted with meticulous precision, sculpted in perfect harmony, and sustained to the very last note. In these wines, the freshness of the fruit, the finesse of the textures, and the harmony of the aromas come together to create an emotion that is both authentic and timeless.

CHAMPAGNE DEUTZ CUVÉES

MULTI-VINTAGE CUVÉES



Deutz Brut
Classic



Deutz Brut
Rosé



Hommage
à William Deutz,
Meurtet



Hommage
à William Deutz,
La Côte Glacière

GASTRONOMIC VINTAGE CUVÉES



Brut Millésimé



Rosé Millésimé



Blanc de Blancs
Millésimé

PRESTIGE CUVÉES



William Deutz



Amour de Deutz



Amour de Deutz Rosé



DEUTZ BRUT CLASSIC

Beautifully Brut, but not so Classic!

Deutz Brut Classic is the first champagne crafted each year. Year after year, the finesse of its blend is recreated, seeking a balance that is true to the spirit of the champagne. Precise, refined and silky smooth, Brut Classic reveals a singular personality, a combination of subtlety, purity, and harmony. Its enduring, well-defined and elegant signature unites crystalline freshness, aromatic complexity and graceful intensity, in the purest Deutz tradition

Blend:

Predominantly Chardonnay, Pinot Noir and Pinot Meunier. Reserve wines from selected vintages, including Pinot Noir and Chardonnay Grands Crus.

Ageing in our cellars: 3 years

Tasting notes

Appearance

Deep golden hue with extremely fine bubbles.

Nose

Very expressive bouquet of floral notes (hawthorn, white flowers).
Followed by aromas of toasted bread, marzipan and ripe fruit (apple and pear).

Palate

Combination of the freshness of the Chardonnay with the unctuousity of the Pinot in an elegant vinosity.
Soft aromas, accompanied by a silky mouthfeel.
Harmonious finish on a lingering fruity note.



DEUTZ BRUT ROSÉ

This 100% *Grands Crus* and *Premiers Crus* rosé champagne brings together the finesse of the finest Pinot Noirs from Aÿ and Mareuil-sur-Aÿ with the crystalline radiance of the Chardonnays from the Côte des Blancs in a fresh, fruity and bright wine.

Blend:

Predominantly Pinot Noir *Grands Crus* and *Premiers Crus*, Chardonnay, Pinot Meunier depending on the year.

Ageing in our cellars: 3 years

Tasting notes

Appearance

Bright pale pink hue.

Nose

Bouquet: lovely basket of crisp red berries – blackcurrant jelly, garden strawberries, fresh blueberries.

Notes of juicy yellow apples, rhubarb and a hint of violets.

Lively and seductive expression.

Palate

Appetising mouthfeel dominated by redcurrants.

A touch of black pepper on the finish adds a lovely minerality inspired by the Pinot Noirs from Aÿ.

Impression of crispness, purity and intensity.



HOMMAGE À WILLIAM DEUTZ, LA CÔTE GLACIÈRE

The ultimate expression of the Aÿ terroir, the Blanc de Noirs single vineyard champagnes celebrate the vision of Champagne Deutz's founder. La Côte Glacière, a south-facing plot of vines adjacent to the Deutz premises, sits on a spectacular 25% slope. Its old vines produce wines with a sunny energy - a majestic expression of the complexity of the great Pinot Noirs from Aÿ, in their opulence and elegance.

Blend:

100% Pinot Noir, "La Côte Glacière"
Plot (1.9 hectares), Aÿ Grand Cru.

Ageing in our cellars: 6 years

Tasting notes

La Côte Glacière 2018

Appearance

Bright and crystal clear with a lovely pale gold hue.

Nose

Lovely aromatic power.

Concentrated core of black fruits - blackberry and blackcurrant - and notes of bitter chocolate, evoking the unmistakable characteristics of the Pinot Noir grape in its radiant elegance.

Palate

Concentration, richness and freshness.

Red fruits that evolve to take on more stewed, jammy notes.

Long, lingering finish with a signature iodised note.



HOMMAGE À WILLIAM DEUTZ, MEURTET

The east-facing Meurtet vineyard is bathed in the gentle warmth of the morning sun. The young vines on this plot produce generous yields and a wonderfully consistent expression. The embodiment of elegance, this single-varietal, single-vineyard champagne is remarkable for its presence, delicately balancing fruit and minerality in a harmony of exceptional finesse. It is a magnificent illustration of the magic of the Aÿ terroir and the seductive and surprising salinity characteristic of its great Pinot Noirs.

Blend:

100% Pinot Noir, "Meurtet" Plot
(2.4 hectares), Aÿ Grand Cru.

Ageing in our cellars: 6 years

Tasting notes

Meurtet 2018

Appearance

Pale golden hue.

Nose

Bright, vibrant aromas with delicate red berry notes of redcurrant and wild strawberry.

Palate

Velvety mouthfeel, elegant freshness.

Plump, juicy fruit (wild peaches, mangoes) flavours.

Salinity of the Pinot Noir grapes from Aÿ and mouth-watering bitters.



BRUT MILLÉSIMÉ

A true force of quiet strength, endowed with depth and generosity, this vintage champagne reveals a smooth texture that exudes a refinement expressing all the subtleties of a remarkable year. This is a wine crafted for today and for the years to come.

Blend:

Predominantly Pinot Noir Grands Crus, Chardonnay Grands Crus and Premiers Crus, Pinot Meunier depending on the year

Ageing in our cellars: 5 years

Tasting notes

Millésime 2019

Appearance

Bright, limpid appearance, with a shimmering golden hue, immediately suggestive of richness and maturity.

Nose

A generous bouquet of cooked apple, poached pear and candied orange, complemented by aromas of patisserie - toasted almonds, warm croissant and a lightly toasted, spicy note.

Palate

Clean and lively on entry, before taking on breadth. Velvety and full-bodied, with radiance and tension. Saline and chalky structure, aromas of roasted fruit, dried fruit and nuts, and shortbread. Long, dynamic finish. Freshness and complexity unfold in harmony.



ROSÉ MILLÉSIMÉ

A gastronomic rosé with elegant and vibrant notes, our Brut Rosé Vintage captures both the generosity of an unforgettable harvest and the precision of the Champagne Deutz style.

Blend:

Predominantly Pinot Noir, including a proportion of red wine from historic vineyard plots in Aÿ, and Chardonnay

Ageing in our cellars: 5 years

Tasting notes

Millésime 2019

Appearance

Lovely golden-pink hue, with a hint of copper.

Nose

Generosity and aromatic richness: a basket of ripe red fruits, notes of redcurrant and wild peach, delicate fragrance of roses.

Overall, the bouquet is full-bodied, precise, intense and fruit-driven.

Palate

Broad, silky and luscious on entry.

Taut, mouth-watering structure.

Complex finish with floral notes, bitter chocolate and red fruit (strawberry, raspberry, morello cherry).



BLANC DE BLANCS MILLÉSIMÉ

A crystalline expression of the finest Chardonnays, this Blanc de Blancs Vintage reveals all the character of a great vintage, in which tension and finesse come together in a radiant harmony.

Blend:

100% Chardonnay Grands Crus and Premiers Crus.

Ageing in our cellars: 5 years

Tasting notes

Millésime 2020

Appearance

Beautiful pale gold hue with silvery highlights. Steady flow of fine bubbles.

Nose

Delicate floral expression, a blend of white flowers and subtle hints of jasmine blossom. Citrus aromas (orange, pomelo) adding freshness and brightness. Subtle notes of white pepper.

Palate

Clean and lively on entry, carried by a lovely tension. Remarkable aromatic concentration with citrus notes.

Rich and broad with a velvety texture that gradually unfolds.

The finish is energetic, saline, and mineral, highlighted by noble bitters, the hallmark of the chalky expression of the great Chardonnay terroirs.



WILLIAM DEUTZ

This majestic champagne pays homage to the great Pinot Noirs of the Montagne de Reims, whose refinement is further heightened by the contribution of equally noble Chardonnays. A wine for connoisseurs, William Deutz is a deliciously dense and distinguished champagne that offers a deep and multi-layered drinking experience shaped by a decade of ageing. This is the expression of a prestigious champagne possessing all the hallmarks of elegance and exclusivity.

Blend:

Predominantly Pinot Noir Grands Crus, Chardonnay, Meunier 3-5%.

Ageing in our cellars: 10 years

Tasting notes

William Deutz 2014

Appearance

Deep, bright gold hue.

Nose

Warm, dense bouquet. Intense aromatic composition of stewed exotic fruit, roasted hazelnut, frangipane and liquorice.

Palate

Noble, broad, enveloping, refined substance. Candied fruit and liquorice notes, toasted overtones. Long, sustained finish. Majestic, generous, precise.



AMOUR DE DEUTZ

Amour de Deutz is a love letter to the Champagne region. Each vintage is a luminous Blanc de Blancs, a champagne of rare prestige, shaped by the radiance of the finest Chardonnay terroirs, the precision of its craftsmanship and the magic of time. Inspired by the quest for purity and the honest expression of fruit, this prestigious champagne is remarkable for its voluptuous mouthfeel. It unfolds in three dimensions - breadth, depth and length - revealing a wealth of nuanced elegance, creating pleasure and an emotion that ignites all the senses.

Blend:

100% Chardonnay, predominantly *Grands Crus* from the Côte des Blancs with a touch of *Premiers Crus* from the Montagne de Reims.

Ageing in our cellars: minimum 9 years

Tasting notes

Amour de Deutz 2015

Appearance

Pale gold hue with extremely fine bubbles.

Nose

Delicate bouquet of great elegance - hawthorn, acacia and orange blossom.

Sunny notes: yellow fruit and candied citrus, subtle hints of brioche and honey.

Slight toastiness.

Palate

Precise on entry with a bright tension that highlights the freshness of the vintage.

Fruity breadth: blood orange, mandarin and yellow peach.

Highly complex aromatic development, lingering and balanced length, set off by a subtle salinity.



AMOUR DE DEUTZ ROSÉ

This exceptional champagne combines the nobility of Chardonnays and Pinot Noirs of prestigious origins, further enhanced by the imprint of an outstanding vintage. Offering a wealth of deep and nuanced sensations, it reveals a smooth, sensual palate of extreme delicacy, refined by time for the purest pleasure of the senses.

Blend:

Pinot Noir, Chardonnay

Ageing in our cellars: 9 years

Tasting notes

Amour de Deutz Rosé 2013

Appearance

An elegant robe of subtle, pale pink tones.

Nose

Fresh, refined first nose.

Aromas of wild strawberries, lovely tart redcurrants and freshly picked roses.

Bright notes of blood orange.

Palate

Lively, clean and precise on entry.

Crisp, juicy red berries, and an ethereal, vibrant structure.

Silky, fluid mouthfeel with an enveloping delicacy.

Saline and iodised finish of great elegance.



FROM THE PUREST EXPRESSION
OF THE DEUTZ STYLE
TO ITS BOLDEST CREATIONS,
EACH CHAMPAGNE REVEALS
A UNIQUE FACET OF THE ART OF BLENDING
AND BRINGING THE CHAMPAGNE'S TERROIRS
TO THEIR FULLEST EXPRESSION.



DEUTZ

MAISON DE CHAMPAGNE
FONDÉE À Aÿ EN 1838

16, rue Jeanson 51160 Aÿ-Champagne

ALCOHOL ABUSE IS A HEALTH HAZARD - DRINK RESPONSIBLY