



Champagne
D E U T Z

ALL'S WELL THAT ENDS WELL

With the unusually early flowering of the vine, the 2007 harvest was a source of astonishment, fears and joy. The surprise was due to the early flowering of the vine: it started on 30 May and ended in early July. Normally, it starts around mid-June and lasts for a much shorter time. The fears were due to the weather in May, June, July and August: the continual rain dampened the morale of the people of Champagne, who, after the high temperatures in April, expected a heat wave in the summer.

The only consolation was a constant summer temperature of around 20°C, and then suddenly, in late August, the sky cleared, the sun appeared, and a contented glow lit the faces of the wine-growers. The dry sunny weather and the cool nights had returned and made us all happy again!

The CIVC authorised the start of harvesting from 25 August – an unusually early start for Champagne. Considering the flowering of the vine, the CIVC allowed harvesting to start on staggered dates 25 August. For Deutz, the harvest started unusually on 29 August in the vineyards planted with Pinots Noirs and Meuniers, and on 7 September in plots of Chardonnays, considering the late ripening of the white grapes. The last clicks of the grape shears were heard on 12 September.

The grape-picking was also very particular, obliging the manager of our Deutz estate, Patrick Boivin, to go around the vineyards several times every day to move the “gangs” of grape-pickers from plot to plot, according to the ripeness of the grapes. However, with all these efforts and its perfect mastery of grape-picking techniques, Deutz was able to bring in a harvest of very satisfactory quantity and with a very good analytical balance, particularly for Chardonnay grape varieties, of outstanding quality.

The remarkably healthy condition of the grapes, linked to the uninterrupted sunshine during the harvest, was a source of great satisfaction for Fabrice Rosset, chairman of Champagne Deutz, and Michel Davesne, the Chef de Caves, who commented: “the perfectly ripe grapes have alcohol contents of 9.3 for Chardonnays and up to 10.5 for Pinots Noirs and Meuniers, the acidity varies around 8.5 with a pH of 2.9 to 3, and Deutz’s yields reach up to 15,200 kg per hectare”.

This year, in this respect, the CIVC has defined the yield as 12,400 kg/hectare, but with an additional individual reserve of 3,100 kg/hectare, bringing the maximum yield to 15,500 kg/hectare.

Finally, after fearing the worst, Deutz has a crop of grapes of such good quality that some of it may in fact be used to produce vintage wines. However, as Fabrice Rosset stresses, let us be patient and await the result of the tasting of the wines once they are clarified in the Spring of 2008.

report provided by CHAMPAGNE DEUTZ

HARVEST REPORT 2007

