



August/September 2026
Sparkling Club

2020 Deutz, Blanc de Blancs, MILLÉSIMÉ

Growing RegionAÿ, Champagne, France
Varietal Composition100% Chardonnay
Dosage6.5 Grams Per Liter
FermentationFive Years At Domaine
Alcohol Content.....12%
Suggested Retail.....\$135.00
WineSellar Club Price\$108.89

95-97 Points James Suckling

About the Winery:

From Gary Parker: *"I have recently had this very wine from the 1990 vintage (36 years old) and it was incredible! Still lively, with aged complexities, a super treat. The 2020 is a great wine to sock away for a decade or more."*

Founded in 1838 in Aÿ, Champagne Deutz has built its reputation on a style that marries finesse, vinosity, and long cellar aging. Over generations, the house assembled holdings and grower relationships across some of Champagne's finest terroirs, and is now owned by the Roederer family, who maintain its focus on quality and discretion. Blanc de Blancs embodies the Deutz philosophy: Chardonnay from top Côte des Blancs and allied crus, crafted with understated precision rather than showiness. The result is a cuvée that feels both timeless and contemporary—pure, expressive, and quietly luxurious. Deutz has developed a rich, round, fruit-filled style that is vinous yet refreshing. Each blend boasts the same elegant signature bottle, in which it was aged on its lees for a minimum of three years – a guarantee of quality from the Brut Classic to the prestige cuvees.

Appearance:

Beautiful packaging, I believe it has been about the same look for decades. The wine is a metallic light yellow, clear, with tiny, active bubbles.

Nose:

Fresh pastry, biscuit, Chardonnay fruit, white flowers (jasmine), lychee, tangerine, toasted sesame seeds and white peaches.

Texture:

Excellent balance and palate feel. Rich. The tiny bubbles gently dance across the tongue, the fruit opens up, the mineral kicks in, leading to a seductive, unctuous, marvelous finish.

Flavor:

It has perfect ripeness, showing off orange citrus, tangerine, lychee, white peaches, white toast, pastry, and opulent Chardonnay fruit character.

Serving Suggestions:

I am in love with this Champagne and its style. I am going to drink a couple now and lay down six bottles in my cellar hoping to hide it from me for ten years.