



CHAMPAGNE DELAMOTTE

Le Mesnil sur Oger depuis 1760



Champagne Delamotte Blanc de Blancs

AOC Champagne (Champagne), Blanc de Blancs

A great champagne is first and foremost a great wine. This is the challenge that drives Maison Delamotte and its sister house, the mythical Champagne Salon, both of which are located in Le Mesnil-sur-Oger, one of the most prized Grand Cru Villages of the Côte des Blancs.

PRESENTATION

In 1760, Champagne Delamotte was one of only five Champagne houses in the region. Located in the heart of the Côte des Blancs in Le Mesnil-sur-Oger it is the sister house of Champagne Salon, with which it shares the same viticultural, winemaking and management team.

Vineyard location is the key that guides Delamotte's expression, defining the house's elegant and focused style of wine. A house like no other with all its vineyards sourced from the Grands Crus of Le Mesnil-sur-Oger, Oger, Avize and Cramant for chardonnay, Delamotte is one of the very few négociants to cultivate such a passion for the expression of this unique ward of Champagne.

SITUATION

A superlative expression of Grand Cru Chardonnay, Delamotte Blanc de Blancs is made from our vineyards and partner vineyards all situated in the Grands Crus of Le Mesnil-sur-Oger, Oger and Cramant.

Our winemaking is straightforward, there are no secrets, and all the wines are fermented in stainless steel tanks. A very restrained dosage is used, so as not to alter the purity of the fruit, producing an untouched and mineral style of wine. Only 10% reserve wines are used, enhancing the essential characteristics of the vineyards, an endless "crayeux" expression of Champagne.

Grown on chalk soil our Chardonnay is quite austere at birth; hence the wine is laid to rest and develop on its lees" for 4 to 5 years before disgorgement (while the legal minimum is 15 months). The disgorged wine will improve for 2 to 6 years.

GRAPES

Chardonnay : 100%

SERVICE

Our wines should be served chilled but not cold (12°C) and the choice of glassware should resemble a small, elegant wine glass rather than a thin flute.

TASTING

Foremost a mineral wine, Delamotte Blanc de Blancs NV has textbook chalkiness; with time in the glass showing its complexity from the lees and white flesh fruit.

FOOD PAIRINGS

On its own, with fresh oysters, elegant seawater fish or simply fresh radish with a touch of fleur de sel, Delamotte Blanc de Blancs is a versatile wine as aperitif or at the table.

