



Champagne Delamotte, Delamotte Blanc de Blancs Collection 2007

A selection of the greatest vintages has been ageing in our cellars for a longer period, like the Blanc de Blancs 2007, 2002 or 1999. Disgorged upon request after a minimum of 15 years of maturation on the lees, these "Collection" wines are majestic in stature, fully developed, while retaining their vivid freshness and tone, mellowed by the years. Once disgorged, these special cuvées are labelled by hand with a smart black and gold plaque, distinguishing them from the original vintage release.

PRESENTATION

The Delamotte Blanc de Blancs 2007 Collection boasts a sovereign achievement. The green glints of its youthful robe have given way to brilliant gold. Its well-rounded bouquet delivers on the promises revealed by time: powerful scents of candied citrus rise from the glass to tantalize the palate. How can one resist the temptation? Tasting confirms the tease of the heady bouquet: like an arrow unfailingly reaches its target, the palate remains impeccably straightforward and intact, with an acidity that is decidedly tempered but vigorous. Preceding a magnificent long finish, an unrelenting ballet of delicious aromas of golden brioche, candied fruit, quince and kumquat with accents of toast and salted butter caramel combine with mouthwatering chalky notes, the Delamotte Blanc de Blancs signature.

THE VINTAGE

Nothing went as planned in 2007: winter was exceptionally mild, April surprisingly hot, while early August saw cold rainy weather but finished under sunny skies with rapid maturation. Suspense at its peak and close watch was required: observing, tasting, monitoring and objectively deciding the ideal harvest date. The result: an early harvest starting on 30 August for the Chardonnays. Healthy grapes presenting a good balance of alcohol content and acidity were harvested from the four villages preferred by Delamotte: Le Mesnil-sur-Oger, Avize, Oger and Cramant, all grands crus from the Côte des Blancs.

TECHNICAL DATA

Residual Sugar: less than 3 g/l

FOOD PAIRINGS

Highly recommended as the perfect accompaniment to elaborate, sophisticated dishes that complement its incredible complexity. It pairs marvellously with everything from salt-crusted wild sea bass or sweetbread croquettes to foie gras or a veal & caviar tartar, when served around 10°C in a glass that allows it to breathe like a great white wine!

