



# CHAMPAGNE DELAMOTTE

*Le Mesnil sur Oger depuis 1760*



## Champagne Delamotte Blanc de Blancs

The emblematic House cuvée, Delamotte Blanc de Blancs is adored by lovers of great Chardonnays, expressing the chalky terroir from which it springs. As an aperitif or an accompaniment to shellfish, it is the quintessential Delamotte moment of pleasure.

### THE WINE

Made from Grand Cru Chardonnay, Delamotte Blanc de Blancs exhibits absolute purity, with the vinification process taking place in stainless steel tanks. Blanc de Blancs is a mineral champagne, with a chalky sensation achieved by a modest addition of reserve wine (10% maximum). This particular note is the very essence of our vineyard and its Chardonnays, which grow in a pure chalk soil. Yes, the wines may be a little austere when young, which is why maturation on the lees – far longer than the statutory fifteen months – extends to four or five years before disgorgement. Ageing after disgorgement continues to perfect the finesse and elegance of this cuvée.

### SITUATION

A great champagne is first and foremost a great wine! This is the golden rule in Le Mesnil-sur-Oger, where Delamotte was founded in 1760. If Delamotte is one of the five oldest champagne houses, it is because we respect traditions, we are dedicated to flavour and we craft our wines in the heart of the legendary Côte des Blancs terroir.

### TERROIR

From Cramant to Le Mesnil-sur-Oger through Avize and Oger : all are found in the Côte des Blancs. Its location is one of Delamotte's richest assets. The chalky soil, the flora and sloping vineyards give the grapes their exceptional character, delivering delicate, consistent champagnes. Championing this exceptional terroir, drawing the best from it while maintaining absolute respect for the vines and the environment – that's what Delamotte is all about.

### VARIETALS

Chardonnay 100%

### SERVING

How should it be served ?

Chilled but never cold (around 8°C) and served in an elegant tulip-shaped wine glass. Its fine mineral character develops more intensity when exposed to air revealing a complexity acquired from its extended lees ageing.

### FOOD PAIRING

It goes well with oysters and grilled fish. It is equally at home with crunchy radishes, especially dipped in a touch of fleur de sel. But, for all that, the Blanc de blancs can still be enjoyed in its own right as an aperitif.

