



# CHAMPAGNE DELAMOTTE

*Le Mesnil sur Oger depuis 1760*



## Champagne Delamotte Rosé

The latest addition to the range, Delamotte Rosé follows the tradition of rosés made by maceration, whilst exhibiting the pronounced house flavour and delivering a Chardonnay with chalky, mineral notes. Bespoke champagne for the sophisticated palate.

### THE WINE

There is a hint of the exotic about the making of Delamotte Rosé champagne, and perhaps a little eccentricity too! It is made with the traditional bleeding technique rarely used in Champagne. Colour and aromatic range are extracted from the grape skin. How? They are left to macerate in their skin before and/or during fermentation. This delivers an elegant and structured wine thanks to Grand Cru Pinot Noir growing on the south-east facing hillsides of the Montagne de Reims: Ambonnay, Bouzy and Tours-sur-Marne. In association with Chardonnay from Mesnil-sur-Oger, this rosé is a dazzling salmon pink in colour, with an amazingly complex wine sparkling beneath. After bottling, Delamotte Rosé matures for around three years on the lees before disgorgement.

### 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 the traditions, we are dedicated to flavour and we craft our wines in the heart of the legendary Côte des Blancs terroir.

### VARIETALS

Pinot noir 80%, Chardonnay 20%

### SERVING

How should it be served?

Chilled but never cold (around 8°C) and served in an elegant tulip wine glass.

### FOOD PAIRING

The ideal accompaniments for this sophisticated wine with slightly smoky notes are raspberry charlotte, red fruit soups and sugary desserts of the kind that Marcel Proust would surely never forget.

