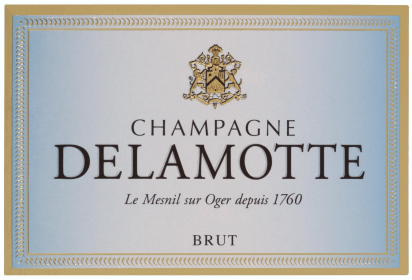
CHAMPAGNE
DELAMOTTE
Le Mesnil sur Oger depuis 1760



Champagne Delamotte, AOC Champagne, Effervescent Brut

A great champagne is first and foremost a great wine. This was the founding tenet of Delamotte, and it is demonstrated to perfection in this blended champagne. Whatever the occasion, you can always count on this Brut.

PRESENTATION

In a bottle of our Brut, an orchestra of three grape varieties plays a particularly balanced score. The 60% Chardonnay content forms the backbone of its structure while the 35% Pinot Noir from Tours-sur-Marne, Bouzy and Ambonnay give it depth and fruit. The 5% Pinot Meunier perfects these harmonies with aromatic density. Without ever assaulting the palate, this is a beautifully powerful champagne. Freshness and roundness merge to deliver a clean, fruity finish, with well-balanced and elegant length on the palate. A light dosage is added to Delamotte Brut champagne after thirty-six months' maturation on the lees, as is the case for the entire Delamotte range.

PRESENTATION VIDEO

https://www.youtube.com/watch?v=cICzjBPhXPk

LOCATION

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.

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 60%, Pinot Noir 35%, Pinot meunier 5%

SPECIFICATIONS

Alcohol content: 12 % vol.

TECHNICAL DATA

Production volume: 375 000
Surface area of the vineyard: 38 ac

SERVING

How should it be served ? Chilled but never cold (around 8°C) and served in an elegant tulip-shaped wine glass. Its extremely pure nose, with notes of citrus, white flowers, lemon rind and moss, makes it perfect for all occasions. Its delicate effervescence exudes a creamy freshness. "Generous and clean" is what comes to mind when it first hits the palate, raising this Brut to the ranks of a champagne to make you smile.

FOOD PAIRINGS

It is equally suitable as an aperitif or an accompaniment to a fruit dessert.

REVIEWS AND AWARDS

Champagne Delamotte
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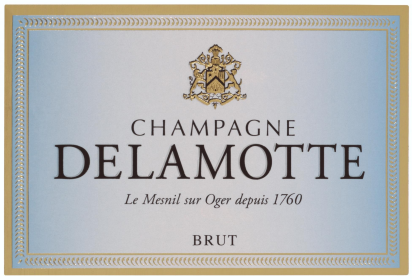

Champagne Delamotte, AOC Champagne, Effervescent Brut

90/100
"The latest release of Delamotte's NV Brut is especially charming, bursting with aromas of crisp orchard fruit, peach and freshly baked bread Medium to full bodied, pillowy and enveloping, it's a fleshy, giving wine that's ample and pliant, with a pinpoint mousse and a nicely defined finish."
William Kelley, Wine Advocate, 31/08/2022

94/100
Platinum
San Diego International Wine and Spirit Challenge, 18/02/2022

91/100
"A minerally Champagne, with a streak of smoke, chalk and oyster shell notes supporting flavors of Asian pear, star fruit and candied lemon peel as they ride the creamy mousse Racy, focused finish Chardonnay, Pinot Noir and Pinot Meunier. Drink now."
Wine Spectator, 30/11/2022

91/100
"Tasty NV Brut with notes of salted butter on toast, pie crust, lemon curd, mango and honeycomb Medium bodied with soft bubbles and a ripe, creamy finish. Drink now."
James Suckling, 29/06/2022

Silver medal
The Drinks Business, 28/03/2022

90/100
Guide Bettane et Desseauve des vins de France, 01/01/2023

90/100
"It pours a pale straw, with fresh and inviting aromas of fruit punch, wet stone, and bread dough. The palate is full of life and drinking well now, with rounded golden orchard fruit, lime zest, and a hint of graham biscuit.
A solid entry wine from the range, this would be a fantastic aperitif or wine by the glass. Drink 2022-2032."
Audrey Frick, Jeb Dunnuck, 10/11/2022

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