



CHAMPAGNE DELAMOTTE

Le Mesnil sur Oger depuis 1760

Champagne Delamotte Blanc de Blancs Collection 2002



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.

THE VINTAGE

A very high quality harvest... – 2002

... Which suggests an upcoming vintage. A harsh winter settles, especially windy and very wet until mid-March. Followed by a hot, dry and sunny weather, that encourages a rapid flowering. Summer turns out to be very contrasting between rainy periods and dry and warm cycles. The harvest is punctuated by large temperature variations between day and night, which favors the concentration of sugar and the sanitary quality of grapes.

TECHNICAL DATA

Residual Sugar: less than 3 g/l

TASTING

Delamotte Blanc de Blancs Collection 2002 is a wine of a great subtlety, mixing balance and power. Its delicious orange blossom nose lets then appear a fine and generous mouth. Between smoothness and voluptuousness, the sweet aromas of madeleine, combined with candied citrus, reach together the perfect structure, full of length.

FOOD PAIRINGS

Refined meals and fine food are definitely the perfect match. The creamy Poularde de Bresse for a festive moment, or simply scallop carpaccio, Iberico ham. The famous creamy risotto also wonderfully reveals the singular aromas of this delicate wine.

