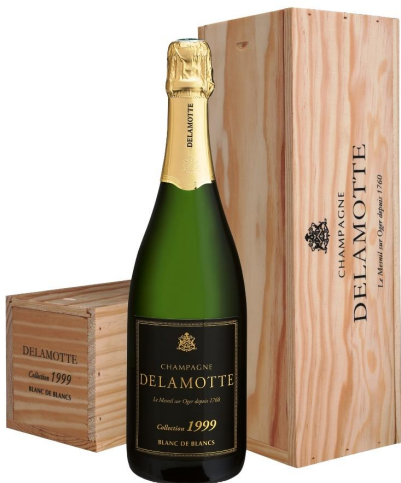




CHAMPAGNE DELAMOTTE

Le Mesnil sur Oger depuis 1760

Champagne Delamotte Blanc de Blancs Collection 1999



A precious handful of great Delamotte vintages have been held back in small quantities in our cellars, for prolonged ageing sur lattes, and for disgorgement on demand only. Once disgorged, these special cuvées are labelled by hand with a smart black and gold plaque, distinguishing them from the original vintage release. These wines will surprise the finest palates.

PRESENTATION

Disgorged twenty years on, Delamotte Blanc de Blancs Collection 1999 reveals additional qualities from prolonged ageing on its lees. Complex and structured, the wine displays a panoply of ripe fruit aromas, the hallmark Delamotte freshness providing the perfect foil. Elegant and rich with its notes of brioche, honey and warm toast, this wine would make a superlative match for even the most sumptuous of dishes. Delamotte Blanc de Blancs Collection 1999 has fulfilled its promise, to age with grace.

THE VINTAGE

1999 was an historical vintage.

1999 was actually the biggest harvest in the entire history of Champagne, and one of the hottest years of the century! But this season was not all plain sailing. After a mild winter and hot conditions in early spring, a series of hailstorms cut a swathe through the region. Fortunately the weather settled down, and flowering was magnificent - for chardonnay this started on the 11th of June. Rain arrived in early July, while August brought a surprising cold snap with the lunar eclipse on the 11th. The harvest looked splendid and started well, but finished in the rain. Production levels, already impressive, swelled further.

SERVING

Lightly chill this wine (to around 10C), and savour it in a white wine glass.

FOOD PAIRINGS

A gastronomic wine with the structure for food, Delamotte Blanc de Blancs Collection 1999 would make the perfect partner for Bresse chicken in a creamy sauce, a truffled Brie, or a risotto of cepes.

REVIEWS AND AWARDS



"A late-release from the Delamotte, the 1999 Blanc de Blancs Collection is a gorgeous Champagne for drinking now and over the next decade or two. Extended time on the lees has given the 1999 much of its texture and overall nuance. Honey, chamomile, hazelnut, dried herbs and apricots form an attractive fabric of scents, aromas and textures. "Still quite young, the 1999 has enough freshness to drink well for many years. The 1999 is made in an especially big, phenolic style for Delamotte."

Antonio Galloni, Vinous, 01/10/2019



93/100

"From a richer, lower-acid vintage, the 1999 Blanc de Blancs Millésimé Collection is fully mature today, bursting with aromas of iodine, hazelnuts, dried fruits, flowers and brown butter. On the palate, it's medium to full-bodied, ample and fleshy, with an enveloping, textural profile and a sapid, even saline finish that adds interest and gastronomic potential."

Wine Advocate, 30/08/2019

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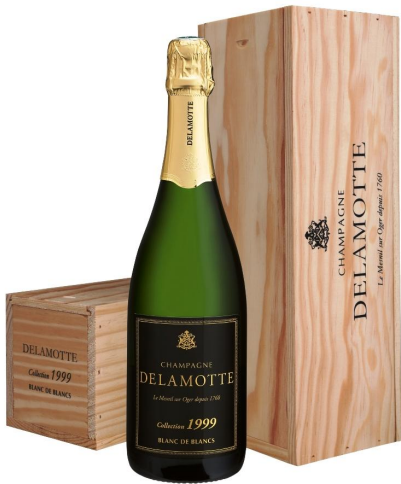




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Wine Spectator

93/100

"Flavors of baked plum, lemon preserves, biscotti and crystallized honey are enlivened and focused by well-cut acidity that firms this harmonious Champagne. Lacy in texture and fresh, with a zesty finish of delicate spice and mineral details. Disgorged 2018. Drink now through 2024."

Wine Spectator, 30/11/2019

JAMES SUCKLING.COM

92/100

"A very rich and majestic style here with honey, nougat, white almonds and chalky nuances. This has aged very well. Very mellow bead at this point. There's a lot of bottle-aged influence to be factored in at this age. The palate has concentrated, sweet, lemon-brioche and biscuit flavors. Drink now."

Nick Stock, James Suckling, 03/09/2018

