



CHAMPAGNE DELAMOTTE

Le Mesnil sur Oger depuis 1760

Champagne Delamotte Blanc de Blancs 2012

德乐梦白中白年份香槟以其丰富的结构和陈年潜力为特色，延续了卓越葡萄酒的经典风格，可为美食爱好者们带来美食与香槟的最佳搭配体验。

介绍视频

https://www.youtube.com/watch?v=goeb0_LuHH0

年份概况

2012年1月至6月，法国香槟大区的葡萄园遭受一连串可怕气候灾害的侵袭，包括过早的冬霜、过晚的春霜、大雨、冰雹、开花期的寒潮。直至7月中旬，天气才稳定过渡至夏季。从8月中旬开始，葡萄果实进入活跃而又稳定的成熟期。9月17日起，白丘产区（Cote des Blancs）迎来葡萄收获季节。霞多丽葡萄的采收结束，2012年产量虽低，却是个绝佳年份，果实品质实属上乘，将待时间证明一切。

风土

从克拉芒到勒梅尼勒叙罗热，从阿维兹到奥热，这片辽阔的热土都隶属于白丘产区。这个地理位置构成了酒庄的财富之一。白垩质土壤、多样的植物和山丘之上的充分光照使得这里出产的葡萄拥有独特的品质，得以酿造出口感精雅、品质如一的香槟。扎根于这片热土，在关爱葡萄和环境的同时取其精华，这就是德乐梦的精神之所在。

酿造

每个产区都有自己的风格。勒梅尼勒叙罗热（20%）的葡萄鲜酸、纯净，充盈白垩质矿物口感。阿维兹（20%）的葡萄口味均衡、结构饱满。奥热（20%）的葡萄热情、醇厚、馥郁。克拉芒的葡萄拥有独特烟熏矿物口感。舒伊利的葡萄架构完整、余香悠长。瓦里的葡萄则鲜酸可口、口感圆润。每个地域的葡萄都为这曲乐章添加了自己的曲调，由此造就德乐梦白中白2012年份香槟。酒液经过了长达六年漫长的带酒泥熟化过程，但与这款香槟的陈年潜力相比，这不足一提。它拥有丰富且馥郁的结构，口感却轻透空灵。您还能感受到它的醇厚酒香尊贵优雅，是一款拥有绝佳保存潜力的香槟！

葡萄品种

霞多丽 100%

侍酒

保持低温但无需冷藏（约8摄氏度左右），盛倒入郁金香形的酒杯中。这是一款强劲馥郁的葡萄酒，可为您带来无限惊喜。无需有所顾忌，无论与何种饮食搭配，它都能为其注入自己的独有风味。您可以与松露类美食搭配，如黑蘑菇嵌馅鸡配松露慕斯酱汁，更加简约的卡门贝干酪或松露布里干酪也是上佳的选择。要是没有松露，您也可以尝试一下牛肝菌炖锅汤。

陈年潜力

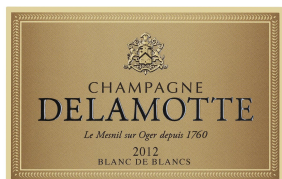
超过15年

品鉴

品酒之时，气泡纷纷向上飞舞，在淡黄色的光泽之上形成一个精美皇冠，仿佛在杯中迫不及待地表现其细腻与热情。细闻之，一股清冽香味扑面而来。酒杯中飘出柠檬、糖果、荔枝的香味，并夹有丝丝白色花卉的淡香。入口则有如鲜花怒放，同时又醇厚馥郁，最后是绵延的矿物感，并点缀苦涩的柑橘果皮香。这种香槟热烈奔放，是2012年份的绝佳代表！

食物搭配

搭配如此葡萄酒，需要搭配味道丰富浓郁的菜肴，才彰显其强劲浓郁的特点。如带有松露的菜肴：黑蘑菇嵌馅鸡配松露泥，或者简单一些的卡芒贝尔奶酪或松露布里奶酪。也可以选择煎



6	70	10.6	
ml	Btl (kg)	Btl (cm)	(H*L*P cm)





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比目鱼、烤多宝鱼或者烤羊肩。牛肝菌浓汤炖锅也是很好的选择。如此美酒，可以细嚼慢饮，直至以甜点来为盛宴画上完美的句号

评论与奖项

91/100

Wine Spectator

""A fresh and creamy version, featuring a tang of salinity, layered with pear, kiwifruit, green almond and lime blossom notes. Not a powerhouse, but an elegant crowd-pleaser.

Disgorged June 2019. Drink now through 2024.""

Wine Spectator, 30/11/2019

JAMESSUCKLING.COM

93/100

""A beautiful and rich blanc de blancs with cooked-apple and lemon aromas and flavors and just the right amount of lemon tart and pie crust. Full-bodied. Layered and flavorful. Drink now.""

James Suckling, 02/09/2019

Gold Medal

The Drinks Business, 28/11/2019

**drinks
business**

94+

Robert Parker
WINE ADVOCATE

""A worthy successor to the super 2008, Delamotte's 2012 Blanc de Blancs is performing very well despite the fact that it was disgorged as recently as June 2019. Opening in the glass with aromas of citrus oil, dried white flowers, smoke and wheat toast, it's medium to full-bodied, deep and concentrated, with a bright girdle of acidity, well-integrated dosage and a fine mousse, the muscularity of the vintage rendered with uncommon finesse. While this is quite expressive for such a recently disgorged vintage Delamotte, the rewards of even only a few years' patience will be considerable.""

Wine Advocate, 30/08/2019

Jancis Robinson
JancisRobinson.com

16,5/20

""Tiny bead. Very straight and fine and refreshing. A little riper and softer than some of the archetypes but certainly easy to like. Quite long.

Drink 2019-2028.""

Jancis Robinson, 20/06/2019

**bettane +
desseauve**

18,5/20

Guide Bettane et Desseauve des vins de France, 01/01/2020

vinous
Antonio Galloni
explore all things wine

94/100

""Delamottes 2012 Brut Vintage is rich, creamy and super-expressive.



6		70		10.6							
ml	kg	kg	kg	cm	(H*L*P cm)	(H*L*P cm)					





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Dried pear, white flowers, chamomile and mint are some of the notes that grace this exquisite understated Blanc de Blancs. The 2012 offers terrific depth and textural resonance in a creamy, expressive style that captures the radiant personality of the year and the understated, quiet voice that is such a Delamotte signature."

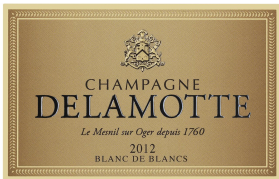
Antonio Galloni, Vinous, 24/07/2019



93/100

"Since the house is based in Le Mesnil-sur-Oger on the Cote des Blancs, it is hardly surprising that this vintage wine is pure Chardonnay. It is relatively young and tight, with crisp citrus shot through by tangy acidity. Drink from 2022"

Wine Enthusiast, 01/12/2019



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	6	70				10.6					

