



CHAMPAGNE DELAMOTTE

Le Mesnil sur Oger depuis 1760

Champagne Delamotte Blanc de Blancs 2012

Selected for its richness and cellaring potential, Delamotte Blanc de Blancs vintage comes from a long line of great wines, offering gourmets greatest champagne pairings.

VIDEO PRESENTATION

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

THE VINTAGE

January to June 2012 saw almost every one of the most feared climate events that can afflict the Champagne vineyards: winter and spring frosts, early then late spring start, torrential downpours, hailstorms, and a cold snap during flowering. By mid-July, though, things had stabilised, with a spell of proper summer weather, beneficial to ripening. Full ripening began in mid-August, and continued sustained and regular through harvest, which in the Côte des Blancs began on 17 September. In 2012, low yields meant excellent quality. Once the chardonnays were brought in, there were reliable predictions of this being a great vintage. Time is on their side.

TERROIR

From Cramant to Le Mesnil-sur-Oger through Avize and Oger but also Chouilly and Oiry : all are found in the Côte des Blancs. Its location is one of Delamotte's richest assets. The chalky soil, the flora and the 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.

VINIFICATION

Each village has its own style. Le Mesnil-sur-Oger (20%): acidity, purity and chalky minerality. Avize (20%): balance and structure. Oger (20%): warmth, body and generosity. Cramant: smoky minerality. Chouilly: robustness and length. And finally, Oiry: acidity and roundness. To reprise the musical analogy, each territory has its own score and, when they are all played together to create Delamotte Blanc de Blancs 2012, each one can be heard in its own right. It is left to age over six long years. Not much, given the powerfulness of this wine.

VARIETALS

Chardonnay 100%

SERVING

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

AGEING POTENTIAL

Over 15 years

TASTING

In the glass it immediately shows its impatience. Delicate, thin and vivid bubbles are quick to form an elegant, pale gold crown at the top of the glass.

On the nose, it gives off an irresistible sensation of freshness. Aromas of lemon, English candy, and lychee, along with a suggestion of white flowers, waft from the glass.

On the palate it is both creamy and sharp and is prolonged by a long mineral finish.

Type of bottle				item code		Bottle barcode				Case barcode	
Volume (ml)	Units per case	Units per pallet	Layers per pallet	Cases per layers	Btl weight (kg)	Case weight (kg)	Pallet weight (kg)	Btl height (cm)	Btl diameter (cm)	Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
	6	70				10.6					

Champagne Delamotte
7 Rue de la Brèche d'Oger - CS 40006, 51190 Le Mesnil-sur-Oger
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champagne-delamotte.com

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



N10BAE



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punctuated by a bitter orange peel.

A Champagne of great energy and a perfect representation of the 2012 vintage!

FOOD PAIRINGS

Truffle stuffed chicken in a Suprême sauce or equally a simple truffle camembert or brie. And why not a cream of cep mushroom soup with a pastry lid?

REVIEWS AND AWARDS

Wine Spectator

91/100

"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

JAMES SUCKLING.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

drinks business

Gold Medal

The Drinks Business, 28/11/2019



94+

"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."

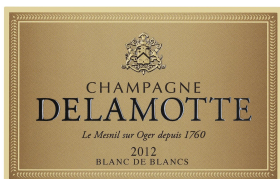
Wine Advocate, 30/08/2019



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



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**bettane +
desseuve**

18,5/20

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

• Antonio Galloni
vinous
explore all things wine

94/100

"Delamotte's 2012 Brut Vintage is rich, creamy and super-expressive. 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."

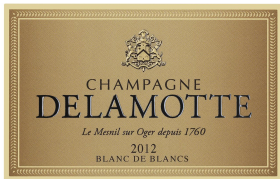
Antonio Galloni, Vinous, 24/07/2019

WINEENTHUSIAST
MAGAZINE

93/100

"Since the house is based in Le Mesnil-sur-Oger on the Côte 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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