



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.

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.

TASTING NOTES

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, punctuated by a bitter orange peel.

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

FOOD PAIRING

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?

