CHAMPAGNE
DELAMOTTE
Le Mesnil sur Oger depuis 1760

Champagne Delamotte Blanc de Blancs 2018

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

Following record-breaking rainfall, the ground in the Champagne region was soaked with water by late winter. A gift for the Côte des Blancs, where the chalky soil managed to store up some 600 litres of water per cubic metre: a valuable reserve that would prove important for the vineyards during the wine year. Following the late February/early March frosts, cold and snowfall, temperatures slowly but surely crept upwards, stimulating the vines to spectacular growth. Mild weather soon gave way to an early heatwave, spurring the Chardonnay vines to flower by 30 May. Dry weather and high temperatures continued throughout the summer months until drought set in for a period longer than ever seen before in Champagne, longer even than in 2003. The extreme dryness was especially apparent on the surface, while the vines themselves enjoyed a reservoir of life-saving water sustaining their roots throughout the whole season! It was no surprise to see the harvests start as early as 27 August at Mesnil-sur-Oger, yielding ripe grapes from all the plots not only of unparalleled size and weight (175 grammes for Chardonnay bunches!) but of impeccable health and quality… a harvest without precedent. The vintage boasts a potential alcohol volume of above 10%, with low to medium acidity, promising both freshness and elegance. These conditions parallel those of the 1976 vintage, with a bonus of abundant fruits.

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.

WINEMAKING

The wines from Le Mesnil-sur-Oger (fine acidity, purity, chalky minerality, salty and mouth-watering, long), Avize (balance and structure), Oger (warmth, fullness, generosity and fruit expression), and then Cramant (minerality with smoky notes), Chouilly (structure and length) and Oiry (a mild acidity and curve) form a sextet of excellence – transcendent altogether in the blend of Delamotte Blanc de Blancs 2018.

AGEING

Disgorged in its fourth year of cellaring, it continues to boast precocity, eager to reveal itself to the world and driven by its youthful force, this vintage's charm will immediately prevail.

VARIETALS

Chardonnay 100%

TECHNICAL DATA

Dosage: 5 g/l

SERVING

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

Champagne Delamotte
7 Rue de la Brèche d'Oger - CS 40006, 51190 Le Mesnil-sur-Oger
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AGEING POTENTIAL
Over 15 years

TASTING
A delicate string of effervescence underlines a white golden robe. With a predominance of fruit, the nose opens on notes of Williams pears and citrus. After being allowed to breathe, the bouquet mellows to offer subtle notes of hawthorn, fresh hazelnut and sweet spices. What a sensuous invitation!
A true reflection of its native mineral and chalky terroir, the clean attack introduces a touch of lemon. The wine's body then blossoms into a burst of summer fruits, highlighted by the juice of vineyard peaches, the crispness of roasted hazelnuts and the sweetness of an orchard. The wine's opulent smoothness gives way to a seemingly endless finish, reflecting its noble heritage!

FOOD PAIRINGS
Perfect for accompanying a gourmet meal, Delamotte Blanc de Blancs 2018 is the epitome of a great wine. It is simply extraordinary when served with delicate "dim sum", the delectable Cantonese steamed dumplings stuffed with shellfish. Its frank nature ensures structure and elegance with a classic bream ceviche with leche de tigre marinade. Its maturity allows it to stand up to classic French dishes such as Oreiller de la belle Aurore, a cunning meat and game pie prepared with black truffles and topped with crisp puff pastry. What dishes can possibly resist it?

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