

Champagne Delamotte Blanc de Blancs Vintage 2007

A great champagne is first and foremost a great wine. This is the challenge that drives Maison Delamotte and its sister house, the mythical Champagne Salon, both of which are located in Le Mesnil-sur-Oger, one of the most prized Grand Cru Villages of the Côte des Blancs.

PRESENTATION

In 1760, Champagne Delamotte was one of only five Champagne houses in the region. Located in the heart of the Côte des Blancs in Le Mesnil-sur-Oger it is the sister house and contiguous to the mythical House of Champagne Salon with which it shares the same viticultural, winemaking and management team. Vineyard location is the key that guides Delamotte's expression defining the house's elegant, focused style of wine. A house like no other with all its vineyards sourced from the Grands crus of the Côte des Blancs, Le Mesnil-sur-Oger, Oger, Avize and Cramant for chardonnay, Delamotte is one of the very few négociants to cultivate such a passion for the expression of this unique ward of Champagne.

THE VINTAGE

2007 was not the most straightforward vintage, but like all vintages was marked by certain key events. A surprisingly mild winter and an exceptionally warm April made for an early and promising start to the growing season. Not so fast! Mother Nature seemed determined to test the mettle, unleashing a cold rainy August which did not set fair until the very end. Finally, a resplendent sun broke through the clouds, temperatures rose and suddenly the grapes were fast-tracked to ripeness. Conditions hung in the balance, the tension was palpable. Growers watched the watched, waited, assessed, daring the grapes to ripen, determined to pinpoint the perfect moment to pick. This resulted in a very early harvest that started on August 30th for Chardonnay. Yet again Delamotte's treasured Grands Crus delivered impeccable fruit; healthy bunches with a fine balance of acidity and potential alcohol. This is the stuff that Delamotte is made of, and the heart and soul of this 2007 vintage. Nature, hard graft and the expertise borne of time, that together give the grace and pleasure of a truly excellent wine.

VARIETALS

Chardonnay 100%

SERVING

Our wines should be served chilled but not cold (12°C) and the choice of glassware should resemble a small, elegant wine glass rather than a thin flute.

TASTING

Delamotte Blanc de Blancs 2007, born under an exceptional star:

An exception that proves the rule, this rule is Delamotte's inherent style. This 2007 vintage Blanc de Blancs' reveals in its appearance alone, the house's classic profile: Soft gold with green reflections its glow accentuated by its countless small bubbles then the pure sensuality of its aromatics: white flowers, orange blossom, jasmine, hints of Williams pear and uplifting spearmint – all elements that the very best chardonnays of the Côte des Blancs can offer. The Delamotte style is revealed on the palate in all its complexity and elegance, in the power of a wine simultaneously mature and youthful as it lingers in the mouth; in its delicacy, at once honeyed and spiked with citrus that give the wine its supreme self-assurance, harmony and balance. The result is Delamotte blanc de blancs 2007, eternally seductive. For, after six years on the lees in Delamotte's cellars, this wine will continue to develop and refine its charms way into the future – way beyond 2030 without a doubt.

FOOD PAIRINGS





CHAMPAGNE DELAMOTTE

Le Mesnil sur Oger depuis 1760

Champagne Delamotte Blanc de Blancs Vintage 2007

Diaphanous slices of Jamon Iberico, shards of aged Parmesan, and crisp fresh radishes are all the perfect companions for Delamotte Blanc de Blancs 2007 as an aperitif. At lunch or dinner with friends, a fricassée of chanterelles with a soft-boiled egg, or slightly warm langoustines in salted butter would both be marvellous pairings with Delamotte 2007 ; while on the sweeter side, a pear and apricot tart would be sure to please many a gourmet. Exquisite, exquisite...

