



CHAMPAGNE DELAMOTTE

Le Mesnil sur Oger depuis 1760

Champagne Delamotte Blanc de Blancs

德乐梦白中白香槟是品牌的标志性经典作品, 淋漓展现霞多丽葡萄及其白垩质产地的独有特色。可作为开胃酒饮用, 或搭配甲壳类美食, 再现德乐梦乐趣时刻。

故事

德乐梦白中白香槟是以一款霞多丽葡萄为主要原材的代表性佳作, 拥有难以比拟的纯净口感, 其酿造进程均在不锈钢酒桶内完成。白中白是一种拥有矿物口味的香槟, 其独有的白垩口感主要来源于混酿时添加的少量存酒(最多10%)。酒庄采用的霞多丽葡萄均采摘自这片纯净的白垩土壤, 酒液的独特品质堪称葡萄精华的再现。没错, 熟化早期的葡萄酒口味苦涩, 正因如此, 我们会为其添加酒渣熟化的酒液。这一熟化进程远远超出常规的十五个月, 除渣之前的熟化时长通常介于四至五年。除渣后的熟化酒液能令这款葡萄酒的口感更精细、优雅。

介绍视频

<https://www.youtube.com/watch?v=57WW3oq4zv4>

地点

一款卓越的香槟, 首先是一款卓越的葡萄酒! 德乐梦酒庄于1760年诞生于勒梅尼勒叙罗热, 在这片土地上, 这个理念更是一个黄金准则。德乐梦之所以能成为香槟区五个最古老的酒庄之一, 是因为身处于白丘这个充满传奇色彩的产区, 我们尊重传统, 并用优质作物来缔造上佳口味。

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。

葡萄品种

霞多丽 100%

侍酒

如何品鉴?

保持低温但无需冷藏(约8摄氏度左右), 盛倒入郁金香形的优雅酒杯中。与空气充分接触后的酒液能够挥发更加馥郁的矿物清香, 淋漓展现其沉淀物的复杂结构。这款香槟是搭配牡蛎和烤鱼的最佳佐伴。您还可以一边品尝蘸上盐粒的小红萝卜, 一边品鉴这款佳酿。此外, 这款白中白还是一款上好的开胃酒, 可在餐前单独饮用。

评论与奖项

93/100

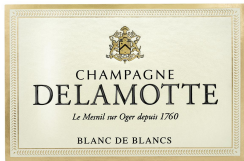
"Disgorged in June 2018, the latest rendition of Delamotte's NV Blanc de Blancs is showing just as well as its immediate predecessor, offering up a classy bouquet of crisp green apple, citrus oil, brioche, toasted nuts and dried white flowers. On the palate, the wine is medium to full-bodied, fine-boned and elegant, with a crisp but charming core of fruit, lively acids and a precise, saline finish."

Wine Advocate, 30/08/2019

93/100

"Disgorged in November 2017, this bottle of Delamottes NV Blanc de Blancs was showing very well, offering up a classy bouquet dominated by aromas of dried white flowers and crushed rock, with hints of green apple, lemon oil and brioche playing a supporting role. On the palate, the wine is medium to full-bodied, bright and incisive, marrying structural tension with sufficient charm to make this a decidedly versatile Blanc de Blancs. The finish is pure and chalky."

William Kelley, Wine Advocate, 30/04/2019





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Gold Medal

The Drinks Business, 28/11/2019

**drinks
business**

JAMESUCKLING.COM

92/100

"Always tangy, clean and refined with a creamy texture and lightly cooked apple and pie-crust undertones. Medium body. Lovely texture and a long and flavorful finish. Drink now."

James Suckling, 02/09/2019

Wine Spectator

90/100

"Flavors of ripe green apple, spring blossom, plum and biscuit are set on a lightly chalky mousse in this balanced Champagne, while well-cut acidity firms the finish. Disgorged June 2018. Drink now."

Wine Spectator, 30/11/2019

Jancis Robinson
JancisRobinson.com

16/20

"Fine and firm tight-knit, tiny little bubbles. Fine bead with a tiny bit of softness but still a little chewy on the end. Drink 2019 - 2022"

Jancis Robinson, 06/08/2019

