



CHAMPAGNE DELAMOTTE

Le Mesnil sur Oger depuis 1760

Champagne Delamotte Blanc de Blancs

The emblematic House cuvée, Delamotte Blanc de Blancs is adored by lovers of great Chardonnays, expressing the chalky terroir from which it springs. As an aperitif or an accompaniment to shellfish, it is the quintessential Delamotte moment of pleasure.

THE WINE

Made from Grand Cru Chardonnay, Delamotte Blanc de Blancs exhibits absolute purity, with the vinification process taking place in stainless steel tanks. Blanc de Blancs is a mineral champagne, with a chalky sensation achieved by a modest addition of reserve wine (10% maximum). This particular note is the very essence of our vineyard and its Chardonnays, which grow in a pure chalk soil. Yes, the wines may be a little austere when young, which is why maturation on the lees – far longer than the statutory fifteen months – extends to four or five years before disgorgement. Ageing after disgorgement continues to perfect the finesse and elegance of this cuvée.

VIDEO PRESENTATION

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

LOCATION

A great champagne is first and foremost a great wine! This is the golden rule in Le Mesnil-sur-Oger, where Delamotte was founded in 1760. If Delamotte is one of the five oldest champagne houses, it is because we respect traditions, we are dedicated to flavour and we craft our wines in the heart of the legendary Côte des Blancs terroir.

TERROIR

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

VARIETALS

Chardonnay 100%

SERVING

How should it be served ?

Chilled but never cold (around 8°C) and served in an elegant tulip-shaped wine glass. Its fine mineral character develops more intensity when exposed to air revealing a complexity acquired from its extended lees ageing.

FOOD AND WINE PAIRINGS

It goes well with oysters and grilled fish. It is equally at home with crunchy radishes, especially dipped in a touch of fleur de sel. But, for all that, the Blanc de blancs can still be enjoyed in its own right as an aperitif.

REVIEWS AND AWARDS

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





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Robert Parker
WINE ADVOCATE

93/100

"« Disgorged in November 2017, this bottle of Delamotte's 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

drinks
business

Gold Medal

The Drinks Business, 28/11/2019

JAMES SUCKLING.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

