



CHAMPAGNE DELAMOTTE

Le Mesnil sur Oger depuis 1760



Champagne Delamotte, Blanc de Blancs, AOC Champagne, Effervescent Brut

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.

PRESENTATION

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.

PRESENTATION VIDEO

<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 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

"The latest release of Delamotte's

NV Brut Blanc de Blancs the house's emblematic bottling, is once again showing very well, bursting with aromas of citrus zest, freshly baked bread, nougat, crisp stone fruit and white flowers
Medium to full bodied, ample and

pillowy with a fleshy core of fruit, bright acids and a pretty pinpoint mousse. 1/3





CHAMPAGNE DELAMOTTE

Le Mesnil sur Oger depuis 1760



Champagne Delamotte, Blanc de Blancs, AOC Champagne, Effervescent Brut

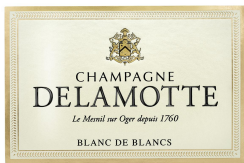
it's a seamless, elegant wine that concludes with a flavorful finish."
William Kelley, Wine Advocate, 31/08/2022

drinks
business

Gold Medal
The Drinks Business, 28/03/2022

JAMES SUCKLING.COM

92/100
"Aromas of lemon zest, biscuits, seashells and chalk. Crushed almonds, too. Medium bodied with sharp acidity and creamy bubbles. Focused. Lemon zest and stones to close. Drink now."
James Suckling, 08/12/2021



Wine Spectator

92/100
"A graceful blanc de blancs with racy, lemony acidity acting as a bright spine, backing flavors of poached apricot, biscuit, oyster shell and fresh thyme on a plushly creamy mousse. Drink now."
Alison Napjus, Wine Spectator, 30/11/2022

JEB DUNNUCK

92
"The nose is very pretty and pure and starts to show the character emblematic of the house style. The aromas have classic charm, with ripe green pear, brioche, white flowers, and crushed stone, while the palate offers more tension and mineral drive, with bright green apple, melon, and citrus pith. With its wonderful concentration and a refreshing nature, this textbook Blanc de Blancs offers a lot of pleasure. Drink 2022-2032."
Audrey Frick, Jeb Dunnuck, 10/11/2022

BURGHOUND.COM

92/100
"Subtle but pretty yeast and dried floral nuances are present on the cool green apple and petrol aromas. The utterly delicious, intense and attractively textured middle weight flavors are supported by a firm but fine mousse before culminating in a crisp, mildly austere and sneaky long finish that drinks drier than the stated dosage would suggest. This is a wine that could easily be enjoyed now or held for another 3 to 5 years as I suspect that the complexity will markedly improve with a few years of bottle age. Lovely."
Allen Meadows, Burghound, 26/04/2022

WINE ENTHUSIAST

93/100
"This wine has all the attributes, with crisp apple and mineral texture that is tightly prominent. This is a fine wine, just hinting at toastiness."
2/3

Champagne Delamotte
7 Rue de la Brèche d'Oger - CS 40006, 51190 Le Mesnil-sur-Oger
Tel. +33(0)3.26.57.51.65 - champagne@salondelamotte.com
champagne-delamotte.com

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



24F7JE



CHAMPAGNE DELAMOTTE

Le Mesnil sur Oger depuis 1760

Champagne Delamotte, Blanc de Blancs, AOC Champagne, Effervescent Brut

Wine Enthusiast, 01/12/2022

