CHAMPAGNE
DELAMOTTE
Le Mesnil sur Oger depuis 1760

Champagne Delamotte Rose

作为酒庄产品线中最后一个诞生的酒款，德乐梦桃红香槟是一款优雅的葡萄酒。看到这款桃红香槟的颜色，我们可能会想象这是一款口味较重的香槟，恰恰相反，德乐梦桃红香槟仍然展现了酒庄以霞多丽为主的代表风味，矿物感与白垩感十足，满足你挑剔的味蕾。

酒款介绍
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.

酿造
物以类聚
酒庄偏爱的来自梅尼尔奥热（Le Mesnil-sur-Oger）、阿维兹（Avize）、奥热（Oger）特级村的霞多丽与安博内（Ambonnay）、布济（Bouzy）和马恩河畔图尔（Tours-sur-Marne）的高品质黑皮诺结合，体现了伟大的村子所出产的葡萄仿佛天生适合混酿在一起：精致和浓郁的香气使得这款桃红香槟具有复杂度而不失优雅感。除了伟大的风土，酿造工艺也成就了这款伟大的香槟。正如德乐梦酒庄的其他几款香槟一样，混酿的艺术巧妙地体现在德乐梦桃红香槟的酿造中。12%
的黑皮诺静态红葡萄酒与霞多丽的混合赋予了酒体平衡感。

陈酿
德乐梦桃红香槟口感清爽，除渣前带酒泥陈酿 24 个月，补糖量 8g/L。

葡萄品种
霞多丽 88%, 黑皮诺 12%

侍酒
如何享用这款香槟? 保持相对低温(约8摄氏度左右)，用郁金香形的优雅香槟杯品饮这款佳酿。

陈年潜力
一年中饮用

品鉴
德乐梦桃红香槟酒液呈现三文鱼色，带有铜色光晕。明亮的酒液下展现出来的是复杂、优雅和具有结构感的酒体。酒液散发出夏季果篮的香气：覆盆子、野草莓、桃子，伴随淡淡的香料气息（生姜、白胡椒）和烟熏味（火石、鹅卵石）。入口也能明显感受到这些优雅的香气，果味带来圆润的口感，矿物感伴随细腻的气泡展现出来，十分清爽。

食物搭配
德乐梦桃红香槟略带烟熏味，可以与腌制三文鱼搭配。阿尔杜德斯谷的Kintoa火腿也是不错的选择，感受食物中的脂肪与清爽的香槟在舌尖碰撞。夏季，我们会自然而然地想到与红色水果汤或草莓夏洛特蛋糕搭配，黑皮诺的风味展现得淋漓尽致。

评论与奖项

Robert Parker Wine Advocate
90/100
"The latest release of Delamotte's NV Brut Rose offers up expressive aromas of red apples, crisp stone fruit, cherries and fresh pastry, followed by a medium to full bodied, fleshy
and enveloping palate. Comparatively rich and textural for this routinely elegant, fine boned cuvee , it's more gastronomic than usual."
William Kelley, Wine Advocate, 31/08/2022

Wine Enthusiast Magazine
92/100
"A crisp champagne, veering towrads dryness, this is textured with a touch of red fruits set alongside the citrus flavors. the wine is so frsh, so light and poised."
Wine Enthusiast, 01/12/2022

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

4EA74C

CHAMPAGNE
DELAMOTTE
Le Mesnil sur Oger depuis 1760

Champagne Delamotte Rose

JEB DUNNUCK

92/100
"Light pink in color, the nose is savory with blood orange peel, quinine, and fresh peach, and the palate is dry, floral, and lightly saline. The Chardonnay drives the character of the wine with a focused structure and chalky texture. This would be a wonderful aperitif or to have with raw preparations such as sushi. Drink over the next 8-10 years."
Audrey Frick, Jeb Dunnuck, 10/11/2022

BURGHOUND.COM

89/100
"A somewhat fruity nose offers up its array of raspberry, cranberry, strawberry and discreet yeast and orange peel wisps The supporting mousse is notably generous if not particularly fine while the delicious and moderately dry flavors finish with a hint of sweetness This is perfectly attractive though I found it to be a bit simple and given that it's already relatively forward, I doubt that holding it for a few years will necessarily improve matters."
Allen Meadows, Burghound, 26/04/2022

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

4EA74C