



CHAMPAGNE DELAMOTTE

Le Mesnil sur Oger depuis 1760

Champagne Delamotte Brut

A great champagne is first and foremost a great wine. This was the founding tenet of Delamotte, and it is demonstrated to perfection in this blended champagne. Whatever the occasion, you can always count on this Brut.

THE WINE

In a bottle of our Brut, an orchestra of three grape varieties plays a particularly balanced score. The 55% Chardonnay content forms the backbone of its structure while the 35% Pinot Noir from Tours-sur-Marne, Bouzy and Ambonnay give it depth and fruit. The 10% Pinot Meunier perfects these harmonies with aromatic density. Without ever assaulting the palate, this is a beautifully powerful champagne. Freshness and roundness merge to deliver a clean, fruity finish, with well-balanced and elegant length on the palate. A light dosage is added to Delamotte Brut champagne after thirty-six months' maturation on the lees, as is the case for the entire Delamotte range.

VIDEO PRESENTATION

https://youtu.be/goebo_LuHHo

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 the 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 55%, Pinot Noir 35%, Pinot meunier 10%

SERVING

How should it be served ? Chilled but never cold (around 8°C) and served in an elegant tulip-shaped wine glass. Its extremely pure nose, with notes of citrus, white flowers, lemon rind and moss, makes it perfect for all occasions. Its delicate effervescence exudes a creamy freshness. "Generous and clean" is what comes to mind when it first hits the palate, raising this Brut to the ranks of a champagne to make you smile.

FOOD PAIRINGS

It is equally suitable as an aperitif or an accompaniment to a fruit dessert.

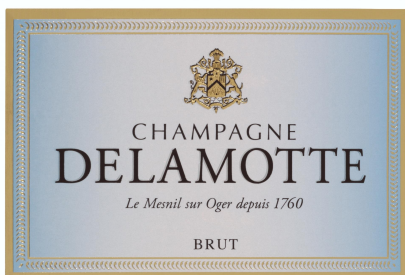
REVIEWS AND AWARDS


WINE ADVOCATE

89/100

"« The latest release of Delamotte's NV Brut wafts from the glass with notes of lemon oil, green apples, warm biscuits and smoke. On the palate, it's medium-bodied, bright and incisive, with a delicate core of fruit, tangy acids and a fine mousse. It's a vibrant and understated wine that typifies the contemporary Delamotte style. »"

William Kelley, Wine Advocate, 01/04/2019





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94/100
Platinum

San Diego International Wine and Spirit Challenge, 02/05/2019

Wine Spectator

89/100

"A fresh Champagne, in an aperitif style, with a fine, creamy bead and a subtle range of crunchy pear, toasted nut and lemon pith flavors. Minerally. Drink now."

Wine Spectator, 30/11/2019

JAMESUCKLING.COM

91/100

"Quite impressive richness and gently toasty aromas on the nose here with almond, savory and sweet, bready autolysis notes. The palate has a fresh, succulent and smooth feel with soft, citrusy fruit flesh. Holds long. Drink now."

James Suckling, 02/09/2019

**drinks
business**

Silver medal

The Drinks Business, 28/11/2019

**bettane +
desseauve**

14,5/20

Guide Bettane et Desseauve des vins de France, 06/01/2020

