



CHAMPAGNE DELAMOTTE

Le Mesnil sur Oger depuis 1760

Champagne Delamotte Blanc de Blancs Collection 2008



A selection of the greatest vintages has been ageing in our cellars for a longer period. Disgorged upon request after a minimum of 15 years of maturation on the lees, these "Collection" wines are offered at their peak, retaining their full freshness and brilliance, yet mellowed by time. Available in both bottle and magnum sizes, the Delamotte Blanc de Blancs Collection 2008 features a distinguished black and gold design, setting it apart from its original packaging when first disgorged in 2017.

PRESENTATION

The year 2008 marked a turning point in the Maison Delamotte's history. For the first time, all six of the grands crus of the Côte des Blancs were featured in our vintage Blanc de Blancs: Le Mesnil-sur-Oger, Avize, Oger, Cramant, Chouilly and Oiry. The critics' verdict was unanimous: Maison Delamotte had created a legendary champagne. After 15 years on the lees, Delamotte Blanc de Blancs Collection 2008 – the perfect incarnation of the splendour of the Côte des Blancs – has acquired a glorious sparkle. Having been known as the "Sun King" from its earliest days, this champagne reveals a new dimension of power and elegance – a truly beautiful, stylish heavyweight worthy of its royal nickname.

With its incredible mineral purity, this "king of wines" has retained its full character. Still strongly characterised by maritime notes, it has captivating aromas of iodine, shellfish, and flint. When aerated, a crisp effervescence releases the gourmet aromas of golden shortcrust pastry that are so characteristic of the house. Its tense, dry minerality is built on refined contrasts, offering a dense, vinous texture yet remaining delicate and lively. This is a wine made to age, transcending time and inviting exceptional food and wine pairings, with an excellence bordering on the sublime.

THE VINTAGE

2008 was a challenging year for the vines: a mild winter was followed by a cold, rainy spring. Freezing temperatures in June, just as flowering was beginning, prompted concerns about the risk of poor fruit set and uneven grape development. Eventually, the weather turned milder, giving way to a life-saving summer, with a superb August. Ripening progressed slowly but surely, and the harvest began in mid-September, yielding Chardonnays with ample promise.

FOOD PAIRINGS

To fully appreciate this royal wine's rise to power, select a white wine glass with a delicate rim and chill it to around 10-12°C. Allow sufficient time for aeration, to let the wine settle comfortably in the glass.

Release the full richness and complexity of this exceptional Blanc de Blancs by pairing it with dishes that enhance its marine, mineral and gourmet aromas. Among countless pairing options, try oysters in croustilles: their crispy texture complements the lively effervescence of the champagne, while the briny freshness of the oysters harmonises with the wine's maritime notes, reinforcing the chalky character imparted by the terroir of Le Mesnil-sur-Oger.

As an echo to the champagne's density and viscosity, try the firm, tasty flesh of Mediterranean bluefin tuna combined with the subtle saline notes of caviar. A real treat!

Brush up on your classics with Michelin-starred chef Guy Savoy's superb "row/cooked" lobster on coral, a dish that highlights the sweetness and richness of the lobster, forming the perfect complement to the champagne. The marine overtones of the coral combine with the saline, mineral notes of the wine, amplifying the sensation of elegance and refinement.

