



# CHAMPAGNE DELAMOTTE

*Le Mesnil sur Oger depuis 1760*

## *Brut Blanc de Blancs*

In 1760, Champagne Delamotte was one of only five Champagne houses in the region. Located in the heart of the Côte des Blancs in Le Mesnil-sur-Oger, it is the sister house of and contiguous to the mythical House of Champagne Salon, with which it shares the same viticultural, winemaking and management team.

Vineyard location is the key that guides Delamotte’s expression defining the house’s elegant, focused style of wine. A house like no other with all its vineyards sourced from the Grands Crus of the Côte des Blancs, Le Mesnil-sur-Oger, Oger, Avize and Cramant for Chardonnay, Delamotte is one of the very few négociants to cultivate such a passion for the expression of this unique ward of Champagne.

Delamotte’s winemaking is the simple translation of a singular expression of wine aged on the lees for an extended amount of time. There is no use of oak, no particular yeast selection and only a little blending to guide the wine. The objective of winemaking is to translate as precisely and articulately as possible a year of work in the vineyard.

Our wines should be served chilled but not cold (54°F) and the choice of glassware should resemble a small, elegant wine glass rather than a thin flute.

## *Champagne Delamotte Brut Blanc de Blancs*

A superlative expression of Grand cru Chardonnay of Champagne, Champagne Delamotte Blanc de Blancs is made from our vineyards and partner vineyards, all situated in the villages of Le Mesnil, Oger, Avize and Cramant.

Our winemaking is straightforward, there is no secret, and all the wines are fermented in stainless steel tanks. A very restrained dosage is used, to not mislead the purity of the territory surrounding the village of Le Mesnil, producing an untouched, mineral style of wine. Just 10% reserve wines are used, favouring the essential character of our vineyards, a distinct “crayeux” expression of Champagne.

Grown on chalk soil, our Chardonnay is quite austere in its youth; hence the wine in bottle “grows on the lees” for 4 to 5 years before disgorgement, while the legal minimum is 15 months. The disgorged wine will benefit from further ageing for 2 to 6 years before the full character of the wine shines.

Foremost a mineral wine, Delamotte Blanc de Blancs NV has textbook chalkiness; with time in the glass showing its complexity from the lees and white flesh fruit.

On its own, with fresh oysters, elegant saltwater fish or simply with fresh radishes with a touch of fleur de sel, Delamotte Blanc de Blancs is a versatile wine as an aperitif or at the table.

