



# CHAMPAGNE DELAMOTTE

*Le Mesnil sur Oger depuis 1760*

## *Brut Blanc de Blancs 2002*

### *Purity, structure and subtlety for the first vintage of the century*

A great champagne is, first and foremost, a great wine. This has been the principle, the requirement and fundamental challenge of the House of Delamotte since 1760 - the very same principle that is applied to its sister House in Mesnil-sur-Oger, the mythical Champagne Salon. The quality and enchantment which emerge with an explosion of soft bubbles from Champagne Delamotte Blanc de Blancs 2002 are governed by craftsman sharing these values; the resultant wine is both subtle and intense, full of aromas and flavour. It has both purity and complexity with remarkable balance. The 2002 is the first vintage to be released since the 1999 - like Champagne Salon, it is only released in exceptional vintages.

### *A Year of Fits and Starts Culminating in a Harvest of Powerful Chardonnay*

2002 on the Côte des Blancs was a year of alternating weather conditions; dry cold from mid-December to mid-January when milder weather took hold. The vines were pruned to a backdrop of rainy, windy weather and, on 12 March, the Chardonnay buds were already swelling. After a mild, dry, sunny April and a little rain in May, the dry heat returned early. On 14 June, the vines were already in flower. July and August saw alternating cool rainy and warm periods. Picking started at Delamotte on 13 September - skies were blue but it was chilly, in particular at night. This benefitted the concentration of sugar and the healthy maturity of the grapes. These alternating weather conditions culminated in a Chardonnay harvest with good minerality; rich and powerful.



## *Champagne Delamotte Brut Blanc de Blancs 2002*

### *Purity and Structure, Finesse and Power*

Champagne Delamotte Blanc de Blancs 2002 vintage has been produced with 100% Chardonnay grapes from three grand cru villages within the Côte des Blancs: Le Mesnil, Oger, Avize and Cramant. The wine, austere in its extreme youth, was then matured on its lees for 7-8 years, before being disgorged. It will now welcome a further 6-10, possibly even 20, years ageing.

Its complexity is the result of this care and time. Fine bubbles and texture, with crystalline minerality, the 2002 vintage is structured and elegant and its honeyed depth expresses both power and finesse - the harmonious balance of a wine assured of a long and complex intriguing future.

Its colour is a bright straw yellow with green hints. After an opening juicy, green apple nose come hints of white blossom, hawthorn and acacia, followed by lightly toasted notes. The initial taste is rich - a suave, creamy but refreshing wine. It is followed by peach, yellow fruit compote, the lacy feel of apple tart - with a fine persistence and a superb finish. The 2002, is an elegant, well-balanced vintage, perfectly representative of the vintage and the Mesnil-sur-Oger House.

### *Delicacies to Accompany the Champagne*

The depth and complexity of the Champagne Delamotte Blanc de Blancs 2002 ideally complements poached foie gras, Sète fish stew, fish in cream sauce or casseroled veal with mushrooms. It is absolutely delicious with a simple, unmaturing goat's cheese.

