



CHAMPAGNE
DELAMOTTE

Le Mesnil sur Oger depuis 1760

THE HISTORY

Delamotte was founded in Reims in 1760 by vineyard owner François Delamotte, a vineyard owner. At more than 250 years old, it is the fifth oldest house in Champagne. Alexandre Delamotte brought the cellars, caves, and offices of the House of Delamotte to a beautiful mansion at the end of the 18th century and in 1828, his brother, Nicolas Louis Delamotte, also known as the Chevalier Delamotte Barrachin, assumed management of the House. In his tenure with the Chamber of Commerce, Nicolas was well known for hosting spectacular events, namely the coronation of France's last king, Charles X. The House was sold to the Lanson family in the 1830s, who later started producing a Lanson label. It was eventually acquired by Marie-Louise de Nonancourt, née Lanson, in the period between the two world wars. In 1927, Marie-Louise made the decision to transfer the activities of the house of Delamotte to Mesnil-sur-Oger. The management of the company was entrusted to the capable hands of Marie-Louise's youngest son, Charles de Nonancourt. It was Charles who established the golden rules for the business: ensure a consistent quality by purposefully limiting production and maintain at least three harvests in the cellars at all times. In 1988, the House of Delamotte joined forces with the still enigmatic Champagne Salon under the umbrella of the parent company, Laurent-Perrier, led by Charles' brother, Bernard. Today, the House of Delamotte and its sister company Champagne Salon are under the direction of Didier Depond. Delamotte has been recognized for its commitment to environment-friendly farming practices with an Haute Valeur Environnementale certification from OCACIA.



Didier Depond

THE TERROIR

Chardonnay grapes from Grand Cru Le Mesnil-sur-Oger are the key component of the house's Champagne, while a small quantity of grapes from Grand Crus Avize, Oger, and Cramant are also being used to balance out the harvest. Pinot Noir grapes from the 100% Grand Crus of the Montagne de Reims, like Bouzy, Ambonnay, and Tours-sur-Marne, are added to make Delamotte Brut and Delamotte Rosé. The vineyards of Delamotte and those of their faithful growers receive special care to maintain uniform quality standards. A close cooperation, developed over decades of working together, ensures that pruning, nipping of buds, tying of the vines, and the other viticultural tasks are done in the most efficient manner to yield the highest quality grapes.

THE WINES

Brut NV

A blend of approximately 55% Chardonnay, 35% Pinot Noir, and 10% Pinot Meunier, which combine to give a wine of subtle power, appealing freshness, soft curves, and a precise, fresh fruit finish. Aged on the lees for 30-36 months, Delamotte Brut receives a light dosage of 7 g/l.

Blanc de Blancs NV

A superlative expression of Grand Cru Chardonnay, Delamotte Blanc de Blancs is made from estate vineyards and partner vineyards all situated in the Grands Crus of Le Mesnil-sur-Oger, Oger, and Cramant. A very restrained dosage is used, so as not to alter the purity of the fruit, producing an untouched and mineral style of wine, which is then laid to rest and develop on its lees for 4-5 years. Only 10% reserve wines are used, enhancing the essential characteristics of the vineyards, an endless *crayeux* expression of Champagne.

Blanc de Blancs Vintage

Made in only the best years from the best wines of the House, this wine shows the magnificence of the Chardonnay grape in its fullest glory. Grapes from the Grand Crus Mesnil-sur-Oger, Avize, Oger, and then Cramant, Chouilly, and Oiry form a sextet of excellence in this *cuvée* which is aged on the lees for up to nine years.

Rosé NV

Delamotte Brut Rosé is made by the traditional *saignée* method, extracting color and complexity from the skins through maceration before and during fermentation. This traditional rosé method is seldom used in Champagne because of the complex process, although it brings much elegance and structure to the wine. 80% Pinot Noir is sourced from Grand Cru vineyards located in the southeast slopes of the Montagne de Reims: Bouzy, Ambonnay, and Tours-sur-Marne. The 20% Chardonnay is from Le Mesnil-sur-Oger.



The Winery

