



CHAMPAGNE
DELAMOTTE

Le Mesnil sur Oger depuis 1760

ROSÉ



CERTIFIED SUSTAINABLE
VEGAN PRACTICING

The latest addition to the range, Delamotte Rosé follows the tradition of rosés made by maceration, whilst exhibiting the pronounced house flavour and delivering a Chardonnay with chalky, mineral notes. Bespoke champagne for the sophisticated palate.

THE WINE

There is a hint of the exotic about the making of Delamotte Rosé Champagne, and perhaps a little eccentricity too! It is made with the traditional bleeding technique rarely used in Champagne. Color and aromatic range are extracted from the grape skin. How? They are left to macerate in their skin before and/or during fermentation. This delivers an elegant and structured wine thanks to Grand Cru Pinot Noir growing on the southeast facing hillsides of the Montagne de Reims: Ambonnay, Bouzy, and Tours-sur-Marne. In association with Chardonnay from Mesnil-sur-Oger, this rosé is a dazzling salmon pink in color, with an amazingly complex wine sparkling beneath. After bottling, Delamotte Rosé matures for around three years on the lees before disgorgement.

SITUATION

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 flavor, 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

Pinot Noir 80%, Chardonnay 20%

SERVING

How should it be served?

Chilled but never cold (around 8°C) and served in an elegant tulip wine glass.

FOOD PAIRING

The ideal accompaniments for this sophisticated wine with slightly smoky notes are raspberry charlotte, red fruit soups and sugary desserts of the kind that Marcel Proust would surely never forget.