



CHAMPAGNE  
**DELAMOTTE**  
*Le Mesnil sur Oger depuis 1760*

# BRUT BLANC DE BLANCS COLLECTION

## 2007



SCORE

**96+**  
 points

REVIEW

"Seductive on opening, the 2007 Champagne Blanc De Blancs Collection takes on a richer straw hue and reveals more notes of candied citrus, custard, and fresh melon. Medium-bodied, it is a lovely wine with a rounded mouthfeel, seamless and refined, and so delicious now. With even-keeled acidity and a long-lasting finish, it's approachable and charming, with layers revealing more layers as it opens. Less than 100 bottles will be released. Less than 3 grams per liter dosage, with just one disgorgement. Drink 2024-2034."

GREEN PRACTICES

- Certified Sustainable (Haute valeur environnementale OCACIA - Vineyard
- Vegan Practicing - All Wines

GRAPE VARIETAL

Chardonnay

PUBLICATION

**JEB DUNNUCK**

DATE

1/2023

### ABOUT THE WINERY

When François Delamotte – a vineyard owner in Reims – founded the House in 1760, could he ever have imagined that his champagne would still be gracing our tables three centuries later? Hidden away in the heart of the Côte des Blancs, in Le Mesnil-sur-Oger, Delamotte continues the tradition started by its founder. Champagnes produced with bold simplicity. They owe their subtlety to the Côte des Blancs. This terroir draws forth a rich balance from the powerful, airy Chardonnays.

Well-reputed among sommeliers and wine enthusiasts, the champagnes from Delamotte are known for their consistency, delicacy and exceptional character. For over 260 years, the team has been developing four different cuvées, a small range that gives amateurs and experts alike a clear understanding of the art of champagne. The Blanc de Blancs, Blanc de Blancs vintage, Brut and Rosé are quintessential champagne wines.

From Cramant to Le Mesnil-sur-Oger, through Avize and Oger : all the grapes are found in the Côte des Blancs. Its location is one of Delamotte's richest assets. The chalky soil, the flora and the sloping vineyards give the grapes their