



CHAMPAGNE

DELAMOTTE

Le Mesnil sur Oger depuis 1760

BLANC DE BLANCS NV



THE WINE

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 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 and focused style of wine. A house like no other with all its vineyards sourced from the Grands Crus of 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. A great champagne is first and foremost a great wine. This is the challenge that drives Maison Delamotte and its sister house, the mythical Champagne Salon, both of which are located in Le Mesnil-sur-Oger, one of the most prized Grand Cru Villages of the Côte des Blancs.

SITUATION

A superlative expression of Grand Cru Chardonnay, Delamotte Blanc de Blancs is made from our vineyards and partner vineyards all situated in the Grands Crus of Le Mesnil-sur-Oger, Oger, and Cramant. Our winemaking is straightforward, there are no secrets, and all the wines are fermented in stainless steel tanks. A very restrained dosage is used, so as not to alter the purity of the fruit, producing an untouched and mineral style of wine. Only 10% reserve wines are used, enhancing the essential characteristics of the vineyards, an endless "crayeux" expression of Champagne. Grown on chalk soil our Chardonnay is quite austere at birth; hence the wine is laid to rest and develop on its lees for 4 to 5 years before disgorgement (while the legal minimum is 15 months). The disgorged wine will improve for 2 to 6 years.

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

Chardonnay 100%

SPECIFICATIONS

Chardonnay 100% / Residual Sugar 6.5 g/L

SERVING

Our wines should be served chilled but not cold 12°C (54°F) and the choice of glassware should resemble a small, elegant wine glass rather than a thin flute.

FOOD PAIRING

On its own, with fresh oysters, elegant seawater fish, or simply fresh radish

GREEN PRACTICES

Certified Sustainable (Haute valeur environnementale OCACIA - Vineyard Specific)