



CHAMPAGNE

DELAMOTTE

Le Mesnil sur Oger depuis 1760

BLANC DE BLANCS 2012



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 and contiguous to the mythical 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, focused style of wine. A house like no other with all its vineyards sourced from the Grands crus of the Côte des Blancs, Le Mesnil-sur-Oger, Oger, Avize, Cramant, Oiry, and Chouilly for Chardonnay, Delamotte is one of the very few négociants to cultivate such a passion for the expression of this unique ward of Champagne. Selected for its richness and cellaring potential, Delamotte Blanc de Blancs vintage comes from a long line of great wines, offering gourmets the greatest champagne pairings.

THE VINTAGE

Delamotte has always followed the tradition of producing vintage champagnes exclusively in great vintages. 2012 was one of them and grapes were harvested at a perfect ripeness offering concentration, great sugar levels, and crisp acidity. The perfect balance for a great vintage., the first one since 2008. Since 2008, Delamotte vintages have been made from an assemblage of the six Côte des Blancs Grand Crus: Le Mesnil, Avize, Oger, Cramant, Oiry, and Chouilly. Each vintage enhances the character of Chardonnay Grand Crus while featuring its own personality: 2002 was precise, 2008 was generous, and 2012 is impetuous.

AGING

Aged on its lees for six long years – a mere moment compared to the future stretching ahead of it – the wine was disgorged in the first few months of 2021. Finally, we get to taste this wine. Hold your breath, time seems to stand still. This is a moment of grace given for us to savor.

VARIETALS

Chardonnay 100%

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.

TASTING NOTES

A great Champagne is first and foremost a great wine. In the glass it immediately shows its impatience. Delicate, thin and vivid bubbles are quick to form an elegant, pale gold crown at the top of the glass. On the nose, it gives off an irresistible sensation of freshness. Aromas of lemon, English candy, and lychee, along with a suggestion of white flowers, waft from the glass. On the palate, it is both creamy and sharp and is prolonged by a long mineral finish, punctuated by a bitter orange peel note. A Champagne of great energy and a perfect representation of the 2012 vintage!

TECHNICAL DETAILS

Delamotte Blanc de Blancs 2012, An Impetuous Vintage • 100% Grand Cru Chardonnay • Terroirs: Le Mesnil, Avize, Oger, Cramant, Oiry, Chouilly • Harvest: September 17, 2012 • Disgorgement : June 2019 • 80,000 bottles produced • Dosage: 6.5 g/l • Profile: Fresh, creamy, and sharp • Aging Potential: 2035+

GREEN PRACTICES

Certified Sustainable (Haute valeur environnementale OCACIA - Vineyard Specific)

