



CHAMPAGNE

DELAMOTTE

Le Mesnil sur Oger depuis 1760

BLANC DE BLANCS 2004



PURITY, STRUCTURE AND SUBTLETY FOR THE FIRST VINTAGE OF THE CENTURY

A great champagne is, first and foremost, a great wine. This has been the principle, the requirement and fundamental challenge of the House of Delamotte since 1760 - the very same principle that is applied to its sister House in Mesnil-sur-Oger, the mythical Champagne Salon.

CHAMPAGNE DELAMOTTE BRUT BLANC DE BLANCS 2004

100% grand cru chardonnay, this wine sees no oak, and undergoes partial malolactic fermentation.

Four crus of the Côte des Blancs (Le Mesnil-sur-Oger, Avize, Cramant, Oger) come into the blend of Champagne Delamotte Blanc de Blancs 2004. As early as September 18 the first grapes show high quality, the potential alcohol and acidity are perfectly balanced.

The wine then spends 8 years on the lees in our cellars.

Pale gold with green reflections, there is a dense flow of fine and delicate bubbles. The nose is sharp and very fresh, nuanced and structured, with aromas of bitter oranges and orange flower. First impressions on the palate are direct and gracious with many layers of peach, yellow-fleshed fruits, mirabelle and quince that contrast with an almost salty finish.

Champagne Delamotte Blanc de Blancs 2004 is a great wine that should be drunk at 10° C (50°F) with mushroom risotto, crayfish carpaccio, seabream filet with a dash of lemon juice, and it can carry on all the way to a plum tart.

PURITY AND STRUCTURE, FINESSE AND POWER

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GREEN PRACTICES

Certified Sustainable (Haute valeur environnementale OCACIA - Vineyard Specific)