



# CHAMPAGNE DELAMOTTE

*Le Mesnil sur Oger depuis 1760*

## BRUT 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.

### TERROIR

Delamotte Brut is a blend of approximately 55% chardonnay, 35% Pinot Noir and 10% Pinot Meunier, which combine to give a wine of subtle power, appealing freshness, soft curves, and a precise, fresh fruit finish: this is a dry and extremely attractive champagne, balanced and elegant. Each grape plays a part, as Chardonnay sets the wine in place, its foundation and roots. Pinot Noir helps give the wine more breadth and depth. A small portion of Pinot Meunier brings its aromatic charm to produce a pure and intense Brut. Aged on the lees for 30 to 36 months, Delamotte Brut receives a light dosage of 7g/l, similar to that of the Delamotte range.

### VARIETALS

Chardonnay: 55%, Pinot Noir: 35%, Pinot Meunier: 10%

### SERVING TIPS

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

Pale gold in color, it has great purity on the nose, laced with citrus, white blossom, lemon zest, and mossy notes. Its creamy freshness is further emphasized by the textural delicacy of its mousse. Many occasions lend themselves to opening a bottle of Delamotte Brut - a generous champagne, clean and elegant. This is a champagne made for tenderness and pleasure, an absolute must for the cellar of all those who celebrate life.

### FOOD PAIRINGS

Enjoy at any time of the day or night. We like it for aperitif, or with a light fruit dessert: poached pears or an apricot tart.

### GREEN PRACTICES

Certified Sustainable (Haute valeur environnementale OCACIA - Vineyard Specific)