



CHAMPAGNE
DELAMOTTE

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CHAMPAGNE BRUT NV

Champagne, France

AB +715348 BC +362897 6x750ml



93 Points, Decanter

“Floral nose, with a hint of soft spice and nectarine; palate is dry but not austere, with stone fruit and a fine mineral tension. Cerebral, satisfying and impressively wrought.”

92 Points, Wine Enthusiast

“Based in the Chardonnay region of the Côte des Blancs, it's no surprise that this producer has a dominance of that grape in its blend. The wine has great minerality as well as tight acidity and delicious citrus flavors. It's a dry, finely balanced wine to drink now!”

In this Brut, an orchestra of three grape varieties plays a particularly balanced score. The 55% Chardonnay content forms the backbone of its structure while the 35% Pinot Noir from Tours-sur-Marne, Bouzy and Ambonnay give it depth and fruit. The 10% Pinot Meunier perfects these harmonies with aromatic density. Without ever assaulting the palate, this is a beautifully powerful champagne. Freshness and roundness merge to deliver a clean, fruity finish, with well-balanced and elegant length on the palate. A light dosage is added to Delamotte Brut champagne after thirty-six months' maturation on the lees, as is the case for the entire Delamotte range.

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.

DREAM**WINES**