



CHAMPAGNE DELAMOTTE

Le Mesnil sur Oger depuis 1760

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 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.

Delamotte's winemaking is the simple translation of a singular expression of wine grown on the lees for an extended amount of time. There is no use of oak, no particular yeast selection and a little blending to guide the wine. The objective of winemaking is to translate as precisely and articulately as possible a year of work in the vineyard.

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



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Champagne Delamotte Brut

Imposing its wonderful fruit and underlining minerality, the well-rounded and distinctive Champagne Delamotte Brut strikes a clearly distinguished note amidst the monochord of non-vintage bruts.

Champagne is better known for its brut NV, each house prides its style through this cuvee, as it represents the house's character. Champagne Delamotte brut imposes a style with its dominating majority of Grand Cru chardonnay. Each grape plays its fundamental role, as Chardonnay sets the wine in place, its foundation and roots, a small portion of Pinot Noir helps give the wine more width and fruit and a smaller portion of Pinot Meunier, a less acidic grape brings its aromatic charm to produce a brut that does not rely on reserve wines for character but finds personality at its roots.

Aged on the lees for 30 to 36 months, Delamotte brut receives a light dosage of sugar, a similar dosage to the rest of the Delamotte range. A perfect aperitif, Delamotte brut can also be a nimble companion at the table; Wonderful aromas of white flesh fruit, pear and ginger overlie the elegant touch of minerality that carries the wine on the pallet.