



# CHAMPAGNE DELAMOTTE

*Le Mesnil sur Oger depuis 1760*

## Champagne Delamotte Blanc de Blancs 2014

Selected for its richness and cellaring potential, Delamotte Blanc de Blancs vintage comes from a long line of great wines, offering gourmets greatest champagne pairings.

### THE VINTAGE

After a mild autumn and winter, the vines budded very early. The weather in spring was magnificent, with record-breaking sunshine and drought. Favourable weather in early June proved perfect for flowering. At the same time, it was so dry, everyone was desperate for rain. Then, rain it did!

The weather went from one extreme to the other throughout the entire summer: abundant rain and August temperatures that could only be described as 'autumnal'. We had to wait until September for a return to warm, sunny weather – and crucially, it was absolutely dry. In short, the ideal conditions for the grapes to ripen.

The chardonnay grapes flourished, gaining power right up to harvest, which began on 11th September for the Grands Crus of the Côte des Blancs. Spared any incident of pests or disease that had developed here and there in the Champagne region, our chardonnays were harvested in pristine condition. They also presented exceptionally high bunch weights – over 150 grams – resulting in a comfortable yield, the ripeness balanced by fine acidity. However disconcerting the weather during the 2014 season, Delamotte Blanc de Blancs 2014 has a fine future ahead.

### VIDEO PRESENTATION

[https://www.youtube.com/watch?v=pW\\_GghdE5AI](https://www.youtube.com/watch?v=pW_GghdE5AI)

### TERROIR

From Cramant to Le Mesnil-sur-Oger through Avize and Oger but also Chouilly and Oiry : all are found in the Côte des Blancs. Its location is one of Delamotte's richest assets. The chalky soil, the flora and the 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.

### VINIFICATION

The wines from Le Mesnil-sur-Oger (fine acidity, purity, chalky minerality, salty and mouth-watering, long), Avize (balance and structure), Oger (warmth, fullness, generosity and fruit expression), and then Cramant (minerality with smoky notes), Chouilly (structure and length) and Oiry (a mild acidity and curve) form a sextet of excellence – transcendent altogether in the blend of Delamotte Blanc de Blancs 2014.

### AGEING

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 savour.

### VARIETALS

Chardonnay 100%

### TECHNICAL DATA

Residual Sugar: 6.5 g/l

### SERVING

Chilled but never cold (around 8°C) and served in a tulip wine glass.

### TASTING NOTES

Its pale gold colour, glinting with emerald, illuminates the fine necklace of bubbles rising to the surface of the disc in the glass. 1/2





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On the nose, the wine's noble origins are unmistakable in the energy of its bouquet: pure, direct and deep, a strong personality.

Its lively attack, palate freshness and mouth-watering minerality are a delight.

But it doesn't end there. The epicurean will appreciate the supple fruit and notes of brioche that explode, in a dreamy finish.

### FOOD AND WINE PAIRINGS

Enjoy it today before a meal, with some home-made gougères, still warm from the oven. Or, to stray off the beaten track, try this astonishing pairing as an aperitif: a few savoury veal sweetbreads grilled a la plancha, an absolute knock-out.

But it is at table that the wine reveals all the facets of its complexity. A sea urchin will lift its iodine notes, a pairing as light as it is airy.

The wine will awaken tasty beef agnolotti – that speciality of the Italian Piedmont – and, in combination with parmigiano reggiano, explodes with savoury umami flavours, moreish in the extreme.

The most daring will be tempted by a Wagyu beef tartare with Tarbouriech oysters, an unusual surf and turf combination, in which this vintage can unfurl its amazing versatility.

### AGEING POTENTIAL

Over 15 years

