CHAMPAGNE
DELAMOTTE
*Le Mesnil sur Oger depuis 1760*

# Champagne Delamotte Rosé

The latest addition to the range, Delamotte Rosé is a subtle wine which, despite appearances, stays true to the House's predilection for mineral and chalky chardonnay. A bespoke champagne for discerning palates.

## THE STORY

A great champagne is first and foremost a great wine! This is the golden rule in Le Mesnil-sur-Oger, where Delamotte was founded in 1760. If Delamotte is one of the five oldest champagne houses, it is because we respect the traditions, we are dedicated to flavour and we craft our wines in the heart of the legendary Côte des Blancs terroir.

## VINIFICATION

Birds of a feather flock together! The combination of the House's carefully chosen chardonnays (Le Mesnil-sur-Oger, Avize, Oger) with the excellent pinot noirs of Ambonnay, Bouzy and Tours-sur-Marne is proof that Grands Crus are made for each other, as elegance and aromatic depth unveil both a complex and subtle rosé. But the recipe of this great wine is not accounted for solely by its origins. The art of blending is at work here, as with the rest of the range. The perfect balance is achieved by around 12% of pinot noirs, vinified in red.

## AGEING

To preserve its freshness, this rosé spends 24 months on lees before disgorgement. The right dosage is around 8g/l.

## VARIETALS

Chardonnay 88%, Pinot Noir 12%

## SERVING

How should it be served?
Chilled but never cold (around 8°C) and served in an elegant tulip wine glass.

## TASTING NOTES

Delamotte Rosé boasts a salmon-pink robe with copper hues beneath which sparkles a staggeringly complex, elegant and structured wine. On the nose, the wine releases fragrances from a basket of summer fruits: raspberries, wild strawberries and vine peaches. Hints of spiced notes (ginger, white pepper) and smoky notes (flint, pebbles) round off the bouquet. These subtle aromas resurface on the palate, sometimes reflecting the roundness of the fruit, sometimes taking on refreshing mineral notes carried by fine and creamy bubbles.

## FOOD AND WINE PAIRINGS

This refined wine with slightly smoky notes is best served with gravlax salmon for a similar flavour pairing or even with Kintoa PDO ham from the Valley of the Aldudes to play on the contrast between fatty and fresh. The summer we see us naturally lean towards teaming it with a red fruit soup or a strawberry shortcake which will showcase the attributes of its pinots noirs.

## AGEING POTENTIAL

Enjoy all year long



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