



Champagne Delamotte Brut

A great champagne is first and foremost a great wine. This was the founding tenet of Delamotte, and it is demonstrated to perfection in this blended champagne. Whatever the occasion, you can always count on this Brut.

THE WINE

In a bottle of our 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.

SITUATION

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.

TERROIR

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.

VARIETALS

Chardonnay 55%, Pinot noir 35%, Pinot Meunier 10%

SERVING

How should it be served ? Chilled but never cold (around 8°C) and served in an elegant tulip-shaped wine glass. Its extremely pure nose, with notes of citrus, white flowers, lemon rind and moss, makes it perfect for all occasions. Its delicate effervescence exudes a creamy freshness. "Generous and clean" is what comes to mind when it first hits the palate, raising this Brut to the ranks of a champagne to make you smile.

FOOD PAIRING

It is equally suitable as an aperitif or an accompaniment to a fruit dessert.

