PRESS REVIEW

CHAMPAGNE DELAMOTTE
BLANC DE BLANCS VINTAGE
“The bouquet is highly musty and gratifying, with toasty brioche, cardamom and suggestions of both green apple and apricot which contines to bring you back to the glass. The mouthfeel is exceedingly rich and seductive, with Challah bread, wild mushroom, mulberry and Gravenstein apple flavors all marvelously woven together. A stunning Champagne, which should cellar marvelously for many years to come.”
“Beautifully expressive and complex nose with yellow-citrus and stone-fruit aromas, delivered in a subtly toasty shroud of nutty complexity. The palate is nicely delivered in a layered, fresh-lemon and grapefruit style with a smooth and elegant, soft-pastry finish. Drink now.”

- Nick Stock
“The 2008 Blanc de Blancs offers a deep, clear, fresh and complex bouquet of chalk, lemon leaves, lemon zest and concentrated yellow fruit expressions (mirabelles) that are discreet but give the background prospect of this remarkable wine. Delamotte’s 2008 combines freshness and purity with maturity, complexity and mineral tension. It is almost austere toward the finish but has lots of charm, finesse and elegance and is driven by clean acidity.”

- Stephan Reinhardt
“A smoke-tinged note of toasted brioche enriches flavors of glazed apricot, crystalized honey, verbena and chalky mineral in this well-balanced and creamy Champagne, backed by bright acidity. Offers a zesty finish of spice, mineral and citrus. Drink now through 2028.”