



OVER 250 YEARS OF HISTORY

A great champagne is first and foremost a great wine. This is the challenge that drives Maison Delamotte and its sister house, the mythical Champagne Salon, both of which are located in Le Mesnil-sur-Oger, one of the most prized Grand Cru villages of the Côte des Blancs.

Maison Delamotte's history stretches back over 250 years. It was founded in 1760 by vineyard owner François Delamotte, and as such is the fifth oldest champagne house.

Established from the beginning in a beautiful residence in Le Mesnil-sur-Oger, which still houses its cellars and offices, Champagne Delamotte was taken over in 1828 by the Chevalier Nicolas Louis Delamotte, a nobleman of some note, who had organised the magnificent coronation festivities of Charles X of France in 1825.

In 1988 Maison Delamotte was joined officially with the prestigious Maison Salon. Didier Depond has presided over both houses since 1997.

'Live and love me', *Vive et me ama*, the motto engraved in the coat of arms of Maison Delamotte, conveys its timeless philosophy with pride: passion for excellence by those who work for the House; passion for the sense of carefree joy and lightness that Champagne Delamotte's divine bubbles magically set free.



CHAMPAGNE
DELAMOTTE

Le Mesnil sur Oger depuis 1760



A UNIQUE TERROIR

Le Mesnil-sur-Oger lies at the heart of an unparalleled terroir - of which Delamotte Blanc de Blancs is one of the finest exponents.

This is no coincidence: the villages of Le Mesnil-sur-Oger, Oger, Avize and Cramant, nestled in the Côte des Blancs, all classified as Grands Crus, are the true kings of champagne. This is where the vines of the incomparable chardonnay grape have their home. It is here, on ancient chalky soils, that this grape comes into its own, expressing its vivacity and freshness as beautifully as it always has. Not to mention the pinot noir and pinot meunier grapes from the Montagne de Reims, originating from Bouzy, Ambonnay and Tours-sur-Marne, also classified Grands Crus; crucial to the blends of Delamotte Brut and Delamotte Rosé.

Here you will find a chequerboard of vineyards giving wines of subtlety; deep and rich in aromas and flavours, inviting us into a complex world of sensual pleasure. A sublime terroir, meticulous care in the vineyards, unwavering discipline, sensitive winemaking, and the pursuit of quality at every step... all these form part of the quest for uncompromised perfection. It is from these foundations that Champagne Delamotte's grace and elegance emerge to lead us into a world of pleasure, as if into a cool garden of exquisite sensations.



CHAMPAGNE
DELAMOTTE

Le Mesnil sur Oger depuis 1760



DELAMOTTE BRUT

Delamotte Brut is a blend of approximately 55% chardonnay, 35% pinot noir et 10% pinot meunier, which combine to give a wine of subtle power, appealing freshness, soft curves and a precise, fresh fruit finish : this is a dry and extremely attractive champagne, balanced and elegant.

Pale gold in colour, it has great purity on the nose, laced with citrus, white blossom, lemon zest and mossy notes. Its creamy freshness is further emphasised by the textural delicacy of its mousse. There are any number of possible pretexts to drink a wine like this. This is a generous champagne, precise and elegant, fine-tuned to give pleasure, an absolute must for those who embrace life.

Enjoy at any time of day or night. We like it for an aperitif, or with a light fruit dessert: poached pears or an apricot tart.

Available in half-bottles, bottles, magnums, jeroboams and methuselahs.




CHAMPAGNE
DELAMOTTE
Le Menil sur Oger depuis 1760



DELAMOTTE BLANC DE BLANCS

The fruit of three Grands Crus vineyards of the Côte des Blancs : Le Mesnil-sur-Oger, Oger and Avize, and rested for 48 months on its lees, Delamotte Blanc de Blancs is astonishing for its simultaneous richness and delicacy, its creamy minerality.

Beyond its pale golden colour lies a world of floral scents led by rose petals, citrus, angelica, a hint of ginger and then on the palate, biscuity notes coupled with warm breadcrust.

We love this champagne with a few oysters, some langoustines, wild salmon, grilled fish, or with delicate white crab meat. Equally fine with chicken or creamy dishes.

Available in half-bottles, bottles and magnums.




CHAMPAGNE
DELAMOTTE
Le Mesnil sur Oger depuis 1760



DELAMOTTE BLANC DE BLANCS VINTAGE

Delamotte Blanc de Blancs Vintage comes from four Grands Crus of the Côte des Blancs : Le Mesnil-sur-Oger, Avize, Oger and Cramant. The lively freshness of chardonnay gives a quite unique expression to this wine, while conferring terrific ageing potential. A bright straw-gold in colour glinting with emerald, the wine offers initial aromas of crunchy green apple, followed by white flowers, hawthorn, acacia scents and light toasty notes.

This aromatic medley of exotic fruits and flowers is laced with the unmistakable touch of brioche that is Delamotte's true hallmark. The palate allies freshness and warmth, creating an enticing, intriguing and moreish Blanc de blancs, a wine that will repay keeping. The wine impresses from the first sip : smooth, creamy and refreshing, it has beautiful persistence and a majestic finish.

Simple dishes are the best foils for Delamotte Blanc de Blancs Vintage. It is the perfect wine for shellfish, sushi, langoustine carpaccio, a roasted seabass or poached chicken with a fricassée of wild mushrooms.

Available in bottles and magnums.




CHAMPAGNE
DELAMOTTE
Le Mesnil sur Oger depuis 1760

DELAMOTTE ROSÉ

The style of Champagne Delamotte Rosé is based on the traditional 'saignée' method.

Champagne Delamotte Rosé owes its beautiful pink salmon colour to the careful balance of pinot noir and chardonnay, which also give the wine its delicate notes of red fruits, strawberries, raspberries and even wild strawberries. It evokes Chardin's charming 'Basket of Wild Strawberries' painted in 1760...

Refined, a touch smoky, this is a wine to savour over a lazy afternoon, or to enjoy with a dessert of raspberry charlotte, summer pudding, or red fruit coulis.

Available in bottles only.





DELAMOTTE COLLECTION

Brut blend vintages : 1964, 1970, 1983

Blanc de Blancs vintages : 1970, 1985, 1988, 1991, 1999, 2000

These great Delamotte vintages have been guarded rather jealously in our cellars and are disgorged on demand.

After 15, 20, 30 or 50 years resting on their lees, the wines are majestic in stature, fully developed, while retaining their vivid freshness and tone, mellowed by the years.

These are great wines for exceptional dishes.

Available in bottles and/or magnums.



CHAMPAGNE
DELAMOTTE

Le Moind sur Oger depuis 1760

www.champnedelamotte.com



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