



JEB DUNNUCK

92 points

“Based on the 2018 vintage, the NV Champagne Brut is 60% Chardonnay, 35% Pinot Noir, and 5% Meunier. Fresh and inviting aromas of white flowers, ripe pear, and quince are followed by a ripe, medium-bodied wine on the palate. Juicy up front and through the long finish, it delivers wonderfully ripe fruit and purity without feeling harsh. It’s ready to drink now or over the next 5-7 years. They have been gradually increasing the proportion of Chardonnay in the blend and decreasing the Meunier. 8 grams per liter of dosage.”

Audrey Frick
23 November 2023


CHAMPAGNE
DELAMOTTE
Le Mesnil sur Oger depuis 1760

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