



The NV Champagne Blanc De Blancs is based on 80% 2017, with 20% reserve wine (a larger percentage that Delamotte has been using over the past several years due to climate change). The wine comes from the three villages of Avize, Oger, and Mesnil sur Oger and pours a pale but bright yellow hue. Expressive on opening, floral aromas as well as notes of poached pear, fresh honeysuckle, almond, and lemon sherbet lift from the glass. Medium-bodied, with a refined mousse, it has even acidity through the palate and has a chalky texture, with a good linear drive through the finish. With 7 grams per liter dosage, it's attractively balanced and rounds out the palate in a lovely way. It has notable freshness for the vintage.

Drink 2024-2034.

Audrey Frick

23 November 2023



CHAMPAGNE
DELAMOTTE

Le Mesnil sur Oger depuis 1760

Champagne-delamotte.com