

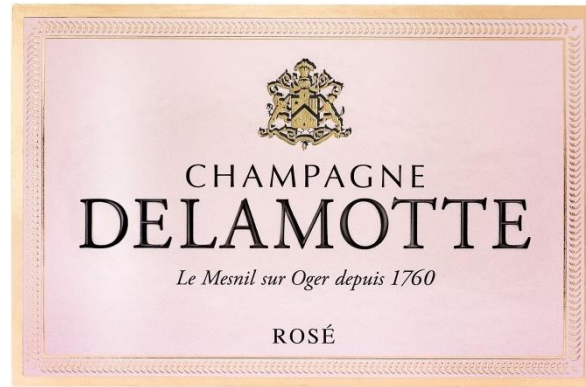
PRESS REVIEW

CHAMPAGNE DELAMOTTE ROSÉ BRUT



WINE ADVOCATE

APRIL 2019



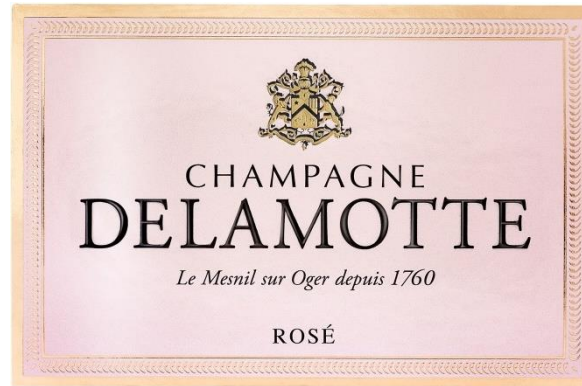
90
points

« The latest release of Delamotte's NV Brut Rosé reveals a pretty bouquet of blood orange, red apples and brioche. On the palate, it's medium-bodied, elegant, precise rosé that will drink well over the coming decade. »

- William Kelley

FORBES

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Champagne Delamotte Brut Rosé NV (Pinot Noir 80%, Chardonnay 20% | Le Mesnil-sur-Oger, France | \$93)
Maison Delamotte is a "sister house" to the critically-acclaimed Champagne Salon, both located in prized Grand Cru Village Le Mesnil-sur-Oger. "I wouldn't mind sipping on a glass Delamotte every day," says Amy Mundwiler, wine director at Maple & Ash in Chicago, where the wine list was called "one of the most outstanding in the world," by *Wine Spectator*. Delamotte Brut Rosé is made in the *saignée* method for the Pinot Noir, a technique rarely employed in Champagne. This is co-fermented with Chardonnay and then wine spends three to four years aging on the lees. Historical tidbit: Champagne Delamotte is the fiftholdest *maison* in Champagne, founded in 1760.

