



BY APPOINTMENT TO
HER MAJESTY THE QUEEN
WINE MERCHANTS
CORNEY & BARROW LIMITED
LONDON



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HRH THE PRINCE OF WALES
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CORNEY & BARROW

INDEPENDENT WINE MERCHANTS

Established 1780




CHAMPAGNE DELAMOTTE 2002

EXCLUSIVE TO CORNEY & BARROW IN THE UK

*“The Insider’s Tip: if you appreciate good blanc de blancs... look for Delamotte
– the wines are made from the finest grapes so there’s serious value
in terms of content, as well as price.”*

JAMES LAWTHER, DECANTER MAGAZINE,
APRIL 2011



Grand Cru Vineyards at
Champagne Delamotte, Le Mesnil-sur-Oger



INTRODUCTION

‘A great champagne is first of all a great wine’ said Didier Depond, head of Champagne Delamotte. This has been the driving principle of Delamotte since its beginnings in 1760, as it is for Champagne Salon, its mythical sister house in Le Mesnil-sur-Oger. Both houses are champions of the *blanc de blancs* style and both recognise that only in exceptional conditions can a single vintage give the qualities required for a wine to express its unique *terroir*.

The first vintage of the new century had to be exceptional and much has been said about the great quality of the 2002 vintage across the Champagne region. For Delamotte, there has been no finer vintage in the last 30 years.

Champagne Delamotte is located in the exalted village of Le Mesnil-sur-Oger, one of only seventeen Champagne villages to enjoy 100% Grand Cru status, and one of only 6 such villages in the Côte des Blancs region of Champagne. Chardonnay is the only grape variety grown in Le Mesnil, whose grapes are considered by many to be the highest in quality of the entire Côte des Blancs. This is partly due to soil composition in the vineyards, comprising layered sediment and chalk, fundamental to Delamotte’s mineral style, finesse and delicacy.

2002 VINTAGE REPORT

This was a vintage of mixed weather conditions, which, as ever, left their indelible mark on the wines. A cold, dry spell in winter gave the vines the chance to rest in time for the new growing cycle. Pruning took place in February in sodden, squally conditions but by mid-March the buds were already well developed. April was unseasonably mild, dry and sunny, while May brought a little welcome rain. Bang on target, June arrived resplendent, the luminous sunshine ushering in picture-perfect conditions for flowering. As is often the case, July and August proved a capricious double act, bringing periods of warmth and sunshine then cool, rainy conditions, apparently on a whim. The Delamotte team began picking on 13th September under blue skies, though significantly temperatures were surprisingly cool, especially at night, promoting balance and maturity in the grapes. All in all, weather conditions in 2002 were characterised by their ‘fits and starts’, and it is precisely these alternating weather conditions that gave the Chardonnay harvest its profile of minerality, richness and power.

THE WINE ITSELF

An aside: it can be hard to be concise when a wine moves you, to resist the temptation to soar off on a thousand-word poetic tangent, particularly when one word ought to do it. So in summing up Delamotte 2002, I'll cut to the chase: it's all about poise. Fortunately for me, 'poise' is one of those extremely useful, subtle *'mot juste'* words that conveys so much more: balance, along aside power, finesse and purity. The Delamotte blanc de blancs style always possesses this in spades. Its unique profile of aromas, flavours and textures is unmistakable – the purity and exotic allure of white flower perfume, the crystalline structure, the softly luxuriant texture, the powerful core. What seems to mark out the 2002 however, is how all these elements seem to dovetail so seamlessly. This is a wine with perfect bone structure, flawless in its symmetry, with curves where they should be. Accessible now in youth, time will bring laughter lines of character, depth and complexity – it just depends how long you can resist opening it.

Matured on the lees for 7 to 8 years before disgorgement, the wine will continue to develop for 6 to 8 years at least, possibly more when cellared in optimal conditions.

TASTING NOTE

Champagne Delamotte Blanc de Blancs 2002

Corney & Barrow Score 18–19

Pale in colour with green hints and a persistent, fine mousse, the wine offers delicate aromas of mayblossom, acacia, fresh apples and light brioche notes. The palate seems initially rich albeit in a gentle way – creamy-textured and elegant with its soft, petite bubbles. The latent power of the wine develops on the palate with riper stone fruit flavours offset by the taut minerality and unique 'lacy' texture characteristic of Delamotte's style.

Recommended Drinking 2011–2020+



Rebecca Palmer
Associate Director & Buyer
July 2011

CORNEY & BARROW TASTING GUIDE

Our tasting notes provide full details but, at your request, we have also introduced a clear and simple marking system.

We hope these guidelines assist you in your selection.

14–16 A very good to excellent wine
16–18 An excellent to outstanding wine
18–20 An outstanding to legendary wine

- *Wines are judged within their peer group, eg. Villages, Premier Cru, Grand Cru.*
- *A definitive score of a young wine is almost impossible. We usually offer a spread (e.g. 14–16) which relates to a potential to achieve a higher mark. A '+' adds further to that potential.*
- *A score is a summary only. The devil is in the detail, so please focus on the tasting notes.*

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