



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



BY APPOINTMENT TO
HIS MAJESTY THE PRINCE OF WALES
WINE MERCHANTS
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CORNEY &
BARROW

INDEPENDENT WINE MERCHANTS - 1780



CHAMPAGNE DELAMOTTE
LE MESNIL-SUR-OGER

2007 VINTAGE

EXCLUSIVE TO CORNEY & BARROW IN THE UK

*“A most atypical vintage...
yielding a quintessential
Delamotte – racy and fine.”*

DIDIER DEPOND,
President of Champagne Delamotte



CHAMPAGNE DELAMOTTE

LE MESNIL-SUR-OGER

A great champagne is first of all a great wine.

This has been the driving principle of Champagne Delamotte since its beginnings in 1760, as it is for Champagne Salon, its legendary sister house in Le Mesnil-sur-Oger in the heart of the Côte des Blancs. Both houses are champions of the purist *blanc de blancs* style (itself pioneered by the founder of Champagne Salon), and both recognize that only in exceptional conditions can a single vintage give the qualities required for a wine to express its unique *terroir*. The absolute quality of a champagne and the pleasure it gives in the glass, are contingent on this.

Champagne Delamotte is located in Le Mesnil-sur-Oger, one of only seventeen Champagne villages to enjoy 100% *Grand Cru* status, and one of only six 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.



*“Quality and purity
of fruit is, as always,
paramount to that of
the wine itself.”*

REBECCA PALMER

DELAMOTTE

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2007 VINTAGE OVERVIEW

Let's just call 2007 'atypical.' There were certainly plenty of favourable weather conditions, just in the wrong order.

To give you a flavour of the recipe, start with an unusually mild winter, add a scorching April, turn down the temperature gauge to stop the vines developing evenly, then drench them as much as possible with a shivery wet August... hardly textbook conditions for a stellar vintage. Then, some respite... of a kind, but also extreme. The barometer soared, and vignerons leapt into action as powerful sunshine and heat shot the vines into overdrive. As the grapes sped towards maturity, the growers were on tenterhooks – watching, tasting, arguing over the best moment to pick. They did not even make it through to September – on 30th August the Chardonnays were ready, and despite the rollercoaster conditions, could not have been more perfect. Delamotte's grapes arrived pristine at the cellar, showing exquisite acidities and balance, from some of the best sites in the *grands crus* of Le Mesnil-sur-Oger, Avize, Oger and Cramant.



TASTING NOTE

CHAMPAGNE DELAMOTTE BLANC DE BLANCS 2007

Delamotte Blanc de Blancs 2007 is the latest wine to be released by Champagne Delamotte, the first bottles released in Spring 2015 after seven years maturing on their lees in Le Mesnil-sur-Oger. Quality and purity of fruit is, as always, paramount to that of the wine itself. As always Delamotte's trademark poise, fine bone structure and suggestive curve are all in place. Upright and lithe, scented with jasmine and orange flower blossom, this is a tantalising wine: subtle and delicate initially with its fine, soft mousse, the wine is persistent and satisfying as it deepens in the mouth, hinting at richness and complexity to come. Drinking beautifully now, the 2007 will continue to develop and hold for at least 15 years or more, held in optimal conditions.

Corney & Barrow Score 17 to 18
Recommended drinking from now - 2025+

Rebecca Palmer
February 2015

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 peergroup, eg. Villages, Premier Cru, Grand Cru. A definitive score of a young wine is almost impossible.

We usually offer a spread (eg. 14 - 16) that 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.

TO ORDER

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