

the wine trust

HERITAGE • TRADITION • CRAFT



Comtes de Dampierre

Owner: Dampierre Family / Phillippe Rosy

Country: France

Region: Champagne / Bouzy

Founded: 1986

Annual Production: ~5,000 cs

Description: The Dampierre family has been one of Champagne's most prominent families for over 700 years. Like many of the great families in the region, for centuries they grew grapes and were involved in the wine trade, but it wasn't until 1986 that patriarch Audoin de Dampierre founded his own house. Today, the domaine crafts a beautiful array of wines from both estate-grown and sourced grapes.

Wine Notes – Comtes de Dampierre Cuvee des Ambassadeurs Blanc de Blancs Brut NV

Comtes de Dampierre's non-vintage Cuvee des Ambassadeurs is a lovely cuvee made from grapes grown in the famed Mesnil-sur-Oger Grand Cru vineyard. It is made from 100% whole-cluster Chardonnay grown on 30-35 year old vines. The base wine (74%) is from 2011, was bottled in 2012, disgorged in summer 2017 and then left to age further in bottle for another 3 years. The winemaking is meticulous with slow pressing, natural yeast fermentation and five years of aging on lees in stainless steel. The result is a rich, mellow and charming wine featuring elegant flower and citrus aromas, including fresh grapefruit, white orchard flowers, and a hint of green apple, and a gorgeous creamy and persistent mousse in the mouth.

Wine Spectator

91 Points - fragrant, with leesy hints of marzipan and peach yogurt on the nose, this ebullient sparkling white is fine and creamy on the palate. It shows a finely-meshed range of ripe Jonagold apple, pickled ginger and elderflower notes. Accents of toasted brioche and lemon curd add a subtle thread of richness that lingers on the finish.

Technical Specifications

Varietal Composition:	100% Chardonnay
Vineyard Region:	Champagne / Mesnil-sur-Oger Grand Cru
Vine Age / Aspect / Soils:	30-35 year old vines, mainly south facing / chalky soils
Production Volume:	~500 cases
Wine-Making / Vinification:	Hand-harvested, 100% whole-cluster grapes, picked over several passes, slow, gentle pressing to preserve flavors and fruit 15-day native yeast fermentation in stainless-steel, followed by 5 yrs of stainless-steel aging on lees, filtered, 3 yrs of bottle age pre-release 2011 base wine (74%), bottled in 2012, disgorged in 2017
Alcohol / Volume:	12.5%
Residual Sugar:	8.0 g/L dosage
Total Acidity:	4.2 g/L