

the wine trust

HERITAGE · TRADITION · CRAFT



Comtes de Dampierre

Owner: Dampierre Family / Philippe 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 Bentley 100 Year Anniversary NV

Comtes de Dampierre's Cuvee Bentley is a special bottled commissioned to celebrate the centennial anniversary of the famed luxury UK carmaker Bentley Motors. It is made from an exceptional blend of 70% Pinot Noir and 30% Chardonnay grown in three Premier Cru vineyards in and around the Montagne de Reims. The base wine for the bottling is 2017, which was vinified, blended and bottled in 2018 and disgorged in early 2020 after 24 months on lees in stainless steel. It was then left to age further in bottle for another 15 months. The trademark Dampierre winemaking is meticulous and precise with slow pressing of the grapes to retain freshness and flavor and natural yeast fermentation. The result is a beautiful expression of Pinot Noir, enhanced by Chardonnay's crispness. Together, they create a round but full bodied, fresh and elegant wine with an expressive nose of biscuit and patisserie and fruity notes of peach and white flowers. A fitting tribute to its namesake, this extraordinarily refined wine has a lush texture and beautiful mellowness.

Technical Specifications

Varietal Composition:	70% Pinot Noir and 30% Chardonnay
Vineyard Region:	Champagne / Bouzy, Ambonnay, Trépail (Montagne de Reims)
Vine Age / Aspect:	25-30 year old vines on average, S and SE facing vines,
Vineyard Soils:	Chalky soils with clay inclusions
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 2 yrs of aging on lees in stainless steel, filtered, 15 months of bottle age pre-release, sulfur used Base vintage for wine is 2017, wine was bottled in 2017, disgorged in 2019
Alcohol / Volume:	12.5%
Residual Sugar:	6.0 g/L dosage
Total Acidity:	4.4 g/L