

the wine trust

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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 Grande Cuvée NV

Comtes de Dampierre's non-vintage Grande Cuvée is a serious and complex beauty despite being the domaine's largest volume wine. It is made from 100% whole-cluster Chardonnay grown on 25 year old vines in the Vertus Premier Cru vineyard. The base wine is from 2014, was bottled in 2015 and disgorged in summer 2020. The winemaking is meticulous with slow pressing, natural yeast fermentation and five years of aging on lees in stainless steel. The result is an expressive wine with notes of white flowers, peach and a light touch of brioche on the nose. The mouth has a persistent, delicate mousse and exquisite texture. Zesty and compelling, this will reward patience after opening, with the wine revealing its complexity slowly.

Wine Spectator

91 Points - A vivacious, balanced Champagne, with the lively mousse and mouthwatering acidity framing notes of Asian pear, salted almond, verbena and ground ginger. Chalky finish. Drink now through 2024.

Technical Specifications

Varietal Composition:	100% Chardonnay
Vineyard Region:	Champagne / Vertus Premier Cru vineyard
Vine Age / Aspect:	25 year old vines, east and south-east facing
Production Volume:	~2,000 cases
Soil Types:	Chalky soils
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 years of stainless-steel aging on lees, filtered, 15 months of bottle age 2014 base wine, bottled in 2015, disgorged in summer 2020
Alcohol / Volume:	12.5%
Residual Sugar:	5.0 g/L dosage
Total Acidity:	4.5 g/L