

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 Cuvee des Ambassadeurs Rose Brut NV

Comtes de Dampierre's non-vintage Cuvee des Ambassadeurs Rose is a blend of 85% Chardonnay and 15% Pinot Noir from grapes grown in three esteemed Premier Cru vineyards (Vertus, Verzy and Ambonnay). The base wine is from 2014, was bottled in 2015, disgorged in early 2019 and then left to age further in bottle for just under 3 years. The winemaking is meticulous with separate vinification by vineyard, slow pressing, natural yeast fermentation and 30 months of aging on lees in stainless steel. The result is a gorgeous and elegant rosé with lively bubbles, minerality and a creamy texture and features a nose of red berries, cherries and ripe orchard fruits, with subtle notes of citrus rind and patisserie. The delicate finish is creamy and lush.

Wine Spectator

91 Points - a well-cut rosé Champagne that shows a lively bead and flavors of ripe apricot and strawberry fruit, pink grapefruit pith and biscuit, with mineral smoke and stone accents on the finish. Pinot Noir and Chardonnay. Drink now.

Technical Specifications

Varietal Composition:

85% Chardonnay and 15% Pinot Noir

Vineyard Region:

Champagne / Vertus (Chardonnay), Verzy and Ambonnay (Pinot Noir) Premier Cru vineyards

Vine Age / Aspect / Soils:

30 year old vines on average, S and SE facing vines, chalky soils

Production Volume:

~750 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 3 yrs of stainless-steel aging on lees, filtered, ~3 yrs of bottle age pre-release

2014 base wine, bottled in 2015 and disgorged in 2019

Alcohol / Volume:

12.5%

Residual Sugar:

7.0 g/L dosage

Total Acidity:

4.5 g/L