

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 Family Reserve Grand Cru 2012

Comtes de Dampierre's Family Reserve 2012 is 100% Chardonnay made from a blend of grapes grown in three famed Grand Cru vineyards. The wines from each vineyard were separately vinified and then blended and bottled in 2013, disgorged in early 2018 and then left to age further in bottle for another 3 years. The winemaking is meticulous with slow pressing, natural yeast fermentation and 60 months of aging on lees. In addition, 86% of the wine went through malolactic fermentation. The result is a pale-yellow gem with a delicate effervescence, freshness and youth. The beautiful nose features white fruit and citrus notes, brioche and a touch of marzipan. The finish is elegant, well-structured and rich, with a beguiling saline touch.

Wine Spectator

92 Points - a pure beam of ripe white cherry and Gala apple fruit is a fresh and juicy layer of flavor riding the fine and zesty bead in this round and harmonious blanc de blancs, with toasty hints of grilled nut, brioche and lime blossom. Drink now through 2027.

Technical Specifications

Varietal Composition:	85% Chardonnay and 15% Pinot Noir
Vineyard Region:	Champagne / Oger (50%), Mesnil-sur-Oger (40%), Cramant (10%)
Vine Age / Aspect / Soils:	35 year old vines on average, S and SE facing vines, chalky soils
Production Volume:	~600 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 aging on lees, 86% malo, filtered, ~3 yrs of bottle age pre-release Bottled in 2013, disgorged in early 2018
Alcohol / Volume:	12.5%
Residual Sugar:	9.0 g/L dosage
Total Acidity:	4.7 g/L