

CHAMPAGNE



Comtes de Dampierre

2015

The “Family of Dampierre” is one of the oldest branches of the “House of France”: for more than seven centuries, their name has been closely linked with the history of the Champagne area. As patient and passionate men of art, the Counts of Dampierre take the utmost care of their wines, magnifying the cuvees of premiers and grands crus.

Comte Audoin de Dampierre : the founder

The Company, as it is known nowadays, has been founded in 1986 by Count Audoin de Dampierre; a visionary, stamped with generosity, conviction and passion, making him a charismatic personality of champagne.

He has led his life the way he has driven his classic cars, his great passion. The man is full of humour.

Audoin de Dampierre re-launched the family business 28 years ago on the simple idea that good wines are necessarily made from good grapes.

Year after year, from vintage to vintage, this perfectionist established his name in over 20 countries.

With experience, a constant desire to surpass himself and be original, he had in 1989 the intuition to revive the sumptuous tradition of the past and re-establish the absolute elegance of champagne by using the ancestral technique of twine closure or twine hood sealing as the distinctive signature of his brand name.

At the time, it was considered madness in Champagne, but proved very successful worldwide.

“Champagne is better appreciated in good company” and sharing has always been a chief virtue of this gourmet. Audoin de Dampierre derives genuine pleasure from sharing his familial intimacy and welcoming the public as his guests to initiate them to the subtleties of his wines.



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His successor, Mr Philippe Rosy and his team operates from Bouzy, in the heart of the Champagne area where the headquarters and the cellars of the company are based.

Premium grapes from the best soils, precise assembling, precious packaging and both a unique and distinguished taste have turned **Champagne Comtes de Dampierre** into an inimitable signature.

The grapes of glory

Like the most prestigious champagne houses, Dampierre champagnes are made only from exceptional grapes from selected Premier Crus and Grand Crus vineyards and only from the two traditional grapes: Pinot Noir and Chardonnay.



For Chardonnay, the selection comes from the best villages and their soils of the Côtes de Blancs: Avize, Cramant, Mesnil-sur-Oger.

The Pinot Noir grapes are the jewels of the Montagne de Reims, coming from Bouzy, Ambonnay and Cumières.

From non-vintage Brut to “Cuvée des Ambassadeurs” and to the special vintage cuvees, Dampierre champagnes are renowned as nectars with a fine, long-lasting mousse.

Perfect blends of refinement and distinction!



Traditional style tying: noblesse oblige

This craft-man's work dates back to the XVIIIth century. Traditional tying symbolizes French luxury and sets off the elite vintages: Family Reserve and Cuvée Prestige.



As “Noblesse oblige”, exceptional vintages are sealed with exception: with twine.

Before the XIXth century and the invention of plates and metallic muzzles, the corks used to be tied to the bottles with hemp twine.

This method was subjected to a royal statute, promulgated in 1735.

The “ficeleur” had to use three-stranded hemp for this purpose. Even up to the First World War, most corks on champagne bottles were attached with hemp twine, and only subsequently with wire.

This edict is strictly taken up by Champagne Comtes de Dampierre.

A twine seal rather than a metal hood!

When de Dampierre ancestors started to sell their first bottles of great cuvees, they were sealing the corks onto the bottle by mean of a locally produced twine, made of hemp.

This tradition had long ago become part of the Dampierre unique identity.

In 1989, Audoin de Dampierre asked Michel Laudy, a former well known cellar master, to dig out from the family memories the very principles of this old tradition to “tie the corks”.

Michel Laudy found drawings and technical descriptions. He then was able to build a new wooden bench, similar to those used at the end of the 17th century. He managed to find the exact description of the original twine, made of hemp and the right people to produce it locally.

“Ficelage” is the ancestral method of tying the cork to the bottle with twine and is an age-old tradition that requires immense skill: concentration and finesse are essential in the art of tying as in many handicraft, time is here of the utmost importance. Even an expert only completes 50 corks in an hour.

The “ficeleur” ties intricate knots whilst the twine is still attached to the ball and then cuts both ends; this process is repeated twice, forming a cross on the top of the cork.

Early 1992, the first bottles of special cuvee sealed of twine, our Family Reserve, was sold to our agents in the United States, helping greatly to build Comtes de Dampierre as a unique brand of Champagne.

Today, both our Prestige cuvees and the whole “Ambassadeurs” range of champagne are available with their unique seal. Japan has, last year, been the first export market to ask us to supply the entire range sealed in the traditional way.



The art of beautiful manners

Champagne is the very symbol of luxury “à la française” and has always lent itself to all fantasies and extravagances.

By setting his elite vintages off with this touch of traditional handicraft, the twine hood sealing, Champagne Comtes de Dampierre offers all the lovers of the French “art de vivre” an occasion to experience the elegance of bespoke products and the quintessence of beautiful manners.



To make his aesthete’s dream come true and pay homage to French expertise, Audoin de Dampierre did not hesitate to resort to old tools which were used more than two centuries ago to perform this delicate operation.

Ultimate refinement: the bottles are presented in precious caskets with a pair of little golden scissors.

The ceremony of opening is thus adorned with a touch of class, blending beautiful gestures and good taste.

Once the twine has been cut, the cork is delicately removed so as to emit a slight carbon dioxide sigh.