



C H A M P A G N E  
**DRAPPIER**

DOMAINE FAMILIAL DEPUIS 1808  
 URVILLE - FRANCE

**CHAMPAGNE DRAPPIER**  
**Carte d'Or**

*75% Pinot Noir, 15% Chardonnay, 10% Meunier*

*Carte d'Or in a nutshell...  
 All the Drappier **know-how**  
 Almost a **Blanc de Noirs**  
 Notes of **quince***

The Drappier vineyard covers 100 hectares and constitutes the House's essential trump card. Since 1808 our family has used its skill to select parcels of land which are particularly well exposed and extremely rich in limestone. For the most part they are located around Urville, where Pinot Noir, the predominant grape variety, finds its loveliest expression and allows the production of very elegant, aromatic wines.

**Vinification of the Carte d'Or cuvée**

- Only the juices from first pressing – the cuvées - are used
- Mechanical low-pressure presses
- Use of gravity to avoid pumping, thus avoiding oxidation
- Natural settling
- Alcoholic fermentation for roughly 2 weeks at low temperature
- Then total and natural malolactic fermentation
- No filtering
- Minimal use of sulphur
- 5% of the wines are matured in barrels for 1 year to enrich the cuvée.
- Dosage: 7 g/l

**Tasting notes**

The Carte d'Or cuvée is the very expression of the Drappier style. With its very high proportion of Pinot Noir, one is almost tasting a Blanc de Noirs. Champagne with a fine aromatic richness, it opens with aromas of stoned fruits such as white vineyard peach. A spicy hint announces a powerful and complex palate. A vinous Champagne of lovely complexity with a characteristic note of quince jelly.

**Serving suggestions**

Ideal as an aperitif. At the table it goes with white meats, rolled fish fillets, Chaource cheese.  
 Serve at 7°C.

