



CHAMPAGNE DRAPPIER

DOMAINE FAMILIAL DEPUIS 1808
URVILLE - FRANCE

Brut Nature

« In Urville, at the heart of the Côte des Bar, Pinot Noir has found the perfect home. Created by Michel Drappier in its “Nature” version, this Blanc de Noirs expresses the essence of this grape variety. A generous yet mineral style. »



“ CLOSEST TO NATURE, A CHAMPAGNE OF CHARACTER, PURE AND DIGESTIBLE, FOR THE BODY AND SOUL. ”



VINIFICATION

Pinot Noir 100%	Malolactic fermentation
Jurassic Kimmeridgian limestone	No filtering, no discoloration
A sustainable and organic ethos	Very low sulphates
Mechanical low-pressure presses	Less than 35 mg/l
Only first press	36 months on the lees
Use of gravity	Dosage: 0 g/l
Natural settling	

TASTING NOTES

Golden colour with copper hues. Nose of freshly pressed black grapes, of red, white and citrus fruits. Ample palate with flesh of vineyard peach and bouquet of aromatic herbs. spicy notes in the finish. A fine tightly knit Champagne of great purity.

SERVICE SUGGESTIONS

Ideal as an aperitif. The perfect accompaniment for seafood, sashimi or even soft goat cheese. Serve at 7°C.

Champagne Drappier - Rue des vignes, 10200 URVILLE
champagne-drappier.com - info@champagne-drappier.com

L'abus d'alcool est dangereux pour la santé, consommez avec modération.