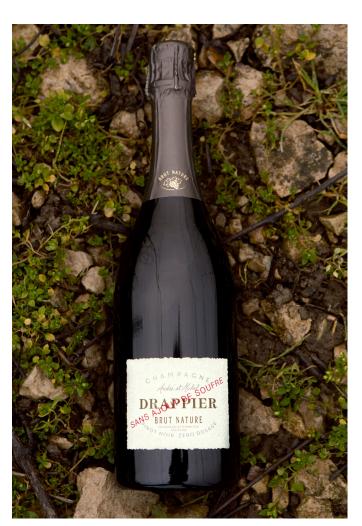


Brut Nature Sans Ajont de Soufre -

« In Urville, at the heart of the limestone terroir of the Côte des Bar, the Pinot Noir expresses itself in a unique purity. Created without sulphites or dosage liqueur, this Brut Nature keeps only the esssentials: the fruit of its place. »



THE VINE SHOOTS, THE PULP OF THE PINOT, YEASTY, ETHEREAL, A MOMENT OF ABSOLUTE PURITY.



VINIFICATION

Pinot Noir 100% Jurassic Kimmeridgian limestone and chalk Asustainable and organic ethos Mechanical low-pressure presses Only first press Use of gravity Natural settling Malolactic fermentation No filtering No added sulphites 24 months on the lees Dosage: o g/l

TASTING NOTES

Very fresh nose, evoking pear, lemon and hazelnuts. On the palate, a very dry, mineral Champagne bursting with life. It will delight enthusiasts and purists on the lookout for new tastebud sensations. Recommended for those allergic to sulphur.

SERVICE SUGGESTIONS

Ideal as an aperitif. The perfect accompaniment for seafood, sashsimi or even soft goat's cheese. Serve at 7°c.

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