



CHAMPAGNE DRAPPIER

DOMAINE FAMILIAL DEPUIS 1808
URVILLE - FRANCE

Carte d'Or

« The cuvée Carte d'Or expresses the identity of our house directed by the same family since 1808. In Urville the heart of the Côte des Bar, we cultivate all that is natural and authentic in keeping with a great wine of Champagne. »



“ VINOUS PINOT NOIR, MINERAL CHARDONNAY, MY FATHER ANDRÉ DRAPPIER DRINKS IT EVERY DAY SINCE 1952, HE IS 91 YEARS OLD !

VINIFICATION

Pinot Noir 80%

Chardonnay 15%

Meunier 5%

Limestone soil

Jurassic Kimmeridgian limestone and chalk

Press calibrated at low pressure

Only first pressing (the “Cuvée”)

Vinification by gravity

Natural settling

Malolactic fermentation

Non-filtered and not discoloured

5% of the wines matured in oak casks

Reserve wines 40%

Very little sulphur

Dosage : 6.5 g/l

TASTING NOTES

With a very high proportion of Pinot Noir one is savouring what is nearly a Blanc de Noirs. A Champagne of great aromatic richness. The taste begins with stone fruits such as white vineyard peaches. A spicy note emerges in a powerful and complex mouthfeel. A vinous Champagne of grand complexity, with a characteristic touch of quince jelly.

SERVICE SUGGESTIONS

Ideal as an aperitif, with white meat, fish of firm character and texture, Chaource cheese. Serve at 7 °c.



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