



CHAMPAGNE
DRAPPIER

DOMAINE FAMILIAL DEPUIS 1808
URVILLE - FRANCE

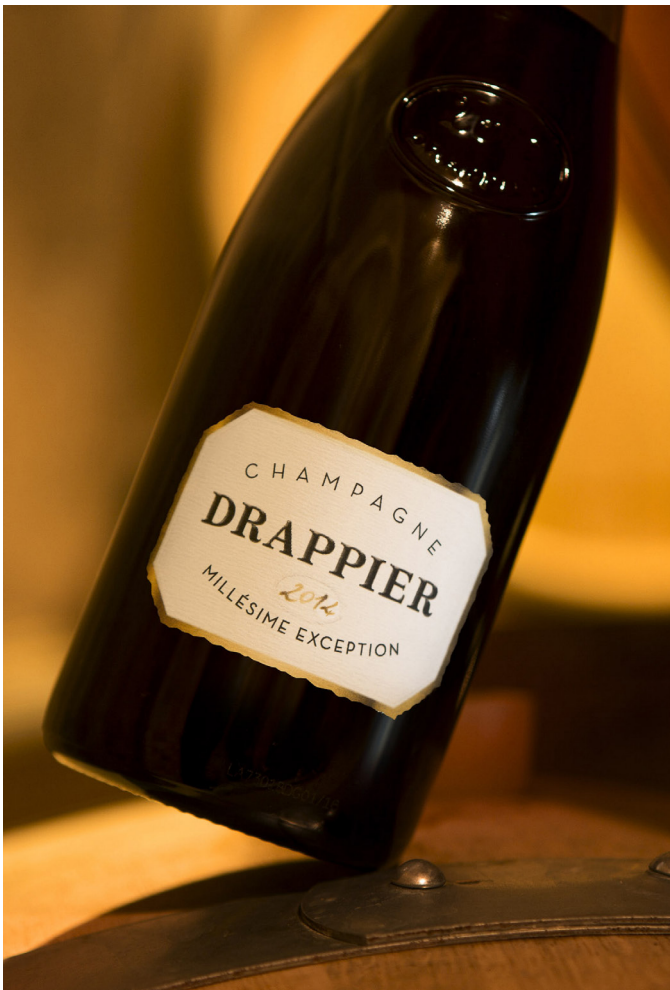
Millésime Exception 2014

« The idea of the Millésime Exception is to capture the seasons of one year into the glass. Behind the wine there is in this cuvée the climate of a remarkable, exceptional year. The terroir steps sideways, precedence given to the four seasons. »



“ A MADELEINE OF PROUST DUNKED IN CHAMPAGNE. IN SEARCH OF LOST TIME...”

Hyatt



VINIFICATION

Pinot Noir 60%	Malolactic fermentation
Chardonnay 40%	No filtering
Jurassic Kimmeridgian limestone	50% of the wines are matured in oak
A sustainable and organic ethos	Very low sulphites
Mechanical low-pressure presses	4 years on the lees
Only first press	Dosage : 5,5 g/l
Use of gravity	
Natural settling	

TASTING NOTES

A very complex, rich nose revealing hints of white fruits, almond and fresh ginger. In the mouth it is lightly creamy with fresh and a suggestion of brioche. A floral touch testifies to the high proportion of Chardonnay while the depth of the Pinot Noir is expressed in the form of red fruits and appealing bitter notes.

SERVICE SUGGESTIONS

Perfect with grilled sea bass lemon and aniseed, risotto, sole à la plancha, traditional blanquette of veal, Troyes andouillette au Champagne, boudin blanc, Bleu des Causses. Serve at 7°C.

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