In the 1960s, when he was not at the Elysée Palace or on official business elsewhere, General de Gaulle would reside at his property, the Boiserie in Colombey-les-Deux-Églises, situated a few miles from Urville. There he discovered Champagne Drappier and chose a cuvée rich in Pinot Noir (80%) which was renamed in homage to him.

Vinification of the Charles de Gaulle cuvée
- Only the juices from first pressing – the cuvées - are used
- Mechanical low-pressure presses
- Use of gravity to avoid pumping, thus avoiding oxidisation
- Minimal use of sulphur
- Natural settling
- Alcoholic fermentation for roughly 2 weeks at low temperature
- Then total and natural malolactic fermentation
- No filtering
- Assemblage – 100% of the wines are made in vats in order to preserve as much freshness as possible
- After bottling, the cuvée is aged for at least 3 years sur lattes (on laths).
- Dosage: 7.5 g/l

Tasting notes
- Very fine nose of citrus fruits, apple, almond or perhaps nutmeg. When it reaches the palate the Charles de Gaulle Cuvée exhibits a remarkable complexity, with an airy mousse and lightly candied notes.

Serving suggestions
- Ideal as an aperitif. Pheasant stuffed with foie gras, mixed green salad with strips of guinea fowl, Brie de Meaux.
- Serve at 7°C.