



> **A fine wine is a matter between you and the bottle.**

One goes into ecstasies inhaling the scent of a black truffle, one smells a juicy peach but nobody would dare to say : "The aromas could have been more subtle. The fruit should have been more sugary." One does not judge nature. One accepts its works and one thanks the creator.

By way of contrast, as we stated in our letter no. 31, if nature makes the grape, it is human beings who make the wine. Human beings adapt, assemble, transform and since they get involved in everything they expose themselves, logically, to criticism. Vintners thus cannot set themselves above the rules; since wine was born in the Middle East roughly 10,000 years ago wine makers have always sought to improve their products. The Babylonian kings and the Pharaohs in the Nile Valley were not only proud of their palaces, but the wine served to their guests also had to be the best, or considered as such. *In Egypt there thus existed experts who passed judgement on the quality of wines with as much authority and professionalism as a Bordeaux broker in the 19th century.**

Wine experts have always existed and so much the better! They bring viticulture to life, they compile notes, they classify, pay compliments or criticise. There are specialists for certain appellations such as the Briton Tom Stevenson or the Swede Richard Juhlin for Champagne. The famous Robert Parker, an American, for Bordeaux. In France, the eclectic Michel Bettane displays an exceptional, very broad knowledge of growths and regions. There are those who taste at the source such as the brilliant professor of oenology Denis Dubourdieu and those closer to the consumer such as Jancis Robinson known at the BBC for her encyclopaedic knowledge. What they all have in common is a boundless passion for wine.

Once on papyrus, then in ink using exercise books and today on a portable laptop, the method remains the same : the taster fixes his eyes on the colour and then his nose captures the aromas. A first static impression is followed by a second evaluation as the wine is swirled in the glass. An army of taste buds is then mobilised to track the savours. They will be fruity or mineral, fresh or mature, persistent or short-lived, then bingo! The verdict is given and engraved on the digital memory. The mark will perhaps be 13/20, rather good in magazines where scores vary between 8 and 14. Or maybe 85/100, not high enough for the consumer, who only starts looking from 90/100 upwards. There are also stars : three is good, four superb and with five ecstasy is guaranteed.

Certainly this procedure going back centuries which consists of evaluating, classifying and rewarding is praiseworthy. It allows the pursuit of excellence and ultimately of pleasure. But let us not forget that in this base world (and certainly in the heavens as well) everything is a matter of taste. Comparing two wines is a little like comparing two paintings : in terms of the same inestimable value, a Picasso on your left and a Monet on your right, which is more beautiful ? Which is better ? Which will stir up more emotion in you ? It is a personal matter and all tastes exist in nature.

*Hugh JOHNSON - World Atlas of Wine - HACHETTE.



> **Un homard rouge et une bouteille.** Pablo PICASSO - Paris 1948.



> **Un bar aux Folies Bergère.** Édouard MANET - Paris 1880.

> **THE WORLD OF FINE WINES** LONDON 2009

Tasted in London in 2009 for the magazine, two vintages (1982 and 1985) in magnums were compared by three great specialists : Michael Edwards, Simon Field and Tom Stevenson. Among Bollinger, Salon, Taittinger, Comtes de Champagne, Philipponnat Clos des Goisses, Lanson and Billecart Salmon... : **DRAPPIER Carte d'Or 82 and 85**, both marked **20/20** by Tom Stevenson, unprecedented in a tasting. The commentary was as follows: Simply sensational, complexity, depth. Absolutely extraordinary !



So let us not be intimidated by complicated classifications and learned descriptions. Wine or Champagne is a moment in life. Like Proust's madeleine biscuit which reminded him of his childhood, the savour of a cuvée tasted with very dear friends will take you straight back to the ambience of the moment. And this is something no tasting notes will ever enable you to relive. A grand cru offered by a person you do not particularly respect and consumed in a tense atmosphere will leave you with nothing but a bad memory. The fine wine is the one you love. The one, simple or prestigious, which witnessed the encounter with the man or the woman in your life. The one which perfectly complemented a sensational dish in a restaurant or which simply quenched your thirst on a terrace in summer, that day and no other. You are the one who awards the stars and you will manage this even better after a glass or two...!

> **DELICES** JANUARY 2010
Grande Sèndrèe 2002 : TO DIE FOR ♥. Powerful and expressive with explosive aromas.



> **Millésime Exception 2002 tasting** Tomohiko TANABÉ (TERRA VERT - TOKYO), Aline DEROUSSÈN, André DRAPPIER and Cyrielle MARTINET a moment of pleasure.

> **LA REVUE DU VIN DE FRANCE** HORS SERIE - NOVEMBER 2009
 Among the 400 best tasted wines in 2009: **Grande Sèndrèe 2002**. Ample and full bodied Champagne, rich in the mouth **16/20**.

> **GUÉNAËL REVEL** QUÉBEC - CANADA
 In his guide Vins Mousseux et Champagnes Guénaël Revel ranks the 1996 and 1999 **Grande Sèndrèe** as equal and among the best with **4 rosettes** and **3 "thumbs-up"**.

> **VITICULTURE-CÉNOLOGIE-FORMATION.FR** INTERNET
 Michel Veron, teacher at the Lycée Viticole de la Champagne in Avize, has fallen instantly **in love** ♥ with **DRAPPIER Brut Nature Without Sulphur**: a Champagne of great expression which rewards the voluntary progressive technical approach of the house, underscores its savoir-faire and presents a really lovely picture of Pinot Noir from Champagne.

> **BETTANE & DESSEAUVE** LE GRAND GUIDE DES VINS DE FRANCE 2010
 Meticulous treatment of the vineyard soil and impeccable quality of the technical equipment. It is a rock-solid address for lovers of vinous Champagnes. More and more, this extremely serious producer is applying himself along the difficult but respectful track of biological cultivation and is doing so with intelligence and rigour. **Grande Sèndrèe 2002**, vivacity, intensity and remarkable length **17/20**.

> **ROBERT PARKER** DECEMBER 2009
Grande Sèndrèe 2002 92/100
 Long and subtle mineral quality. Simply superb.

> **VINUM** ZÜRICH - SWITZERLAND - DECEMBER 2009
TOP TIP of the month: Champagne **DRAPPIER Grande Sèndrèe 2002**, Corton Faiveley 2007, Corton Charlemagne Bouchard P&F 2007.

> **L'ECHO - LA MARSEILLAISE** DECEMBER 2009
 Beautiful house in the Aube area which teases the bigger names: **DRAPPIER Rosé** ★★★★★.

> **DELICES** APRIL 2010
 Top of the list: **Grande Sèndrèe Rosé 2004**. Morello cherry and red fruits. Abundance of aromatic power.

> **LE GUIDE DES GRANDS AMATEURS DE VIN** 2010
 The only guide in the world produced by consumers. 11 tasters in favour of: **Millésime Canicule 2003 17/20**, **Millésime Exception 2000 17/20**, **Carte d'or 1992 16,5/20**.



> **HUGH JOHNSON'S POCKET WINE BOOK** 2010
 Excellent family house: **BRUT ZERO, ROSE DE SAIGNEE, BLANC DE BLANCS Signature, Millésime Exception 2002 and 2004**. Superb Cuvée de Prestige **Grande Sèndrèe 1999, 2002 and 2004**.

**RED
DAYS
2009**

Red
Cars
racing



LA RUBRIQUE DU LUXE...

> **RED DAYS 2009** TURIN - ITALY

Restricted to FERRARI and MASERATI, Red Cars Racing organised a superb rally in the Alps in September 2009. Setting off from Turin where the competitors could get their supplies of DRAPPIER at the ENOTECA BIANCHI E ROSSI, they were able to restore themselves at the Flocon de Sel in Megève and quench their thirst with Carte d'Or. They tasted the Millésime Exception 2000 while calling at the Royal Hôtel in EVIAN, a town famous for its water. But those who absolutely had to keep running on Champagne topped up with Cuvée Charles de Gaulle at the CAVE A SAM to avoid any possible fuel starvation.

> **INFRA ROUGE** OCTOBER 2009 - PARIS - FRANCE

Trends in the new Paris. They listen to Kitsuné, carry only vintage G. Chanel leather handbags and drink DRAPPIER. The brands nobody knows but which everyone will adore tomorrow.

> **BOËRL & KROFF** FRANCE

Made by DRAPPIER since the 1995 vintage, for pure addicts, Boërl & Kroff Champagne is served in the finest luxury hotels in Europe and the world and also knows how to satisfy private customers looking for the rarest wines.

The 1996 vintage partnered Rolls Royce Motor Cars France on the occasion of the launch of its new Ghost in 2009.



 **Rolls-Royce**



> **QUARTINO DI VINO** ITALY

The Italians are not only automobile experts, they are also fine connoisseurs of Champagne. Every year in Ovada the VINERIA-CHAMPAGNERIA Quartino di Vino celebrates 14 July and the end of privilege by opening impressive, rare Methuselahs of DRAPPIER, which are consumed in the decorated street

> **TRIANON PALACE** VERSAILLES - FRANCE

A maximum of luxury occasionally houses great simplicity. Thus the sommelier of the Trianon Palace has chosen the most minimalist of the DRAPPIER Champagnes : Brut Nature Zéro Dosage.



> **SO'CHIC** RUE DU FAUBOURG ST-HONORÉ - PARIS - FRANCE

Spotlight on prestigious cuvées which will make you dream: Dom Ruinart 1998, Dom Pérignon 2000, Krug, Pol Roger Winston Churchill 1998, Grande Sèndrée Drappier 2002.

...ET DES BONNES CHOSES SIMPLES

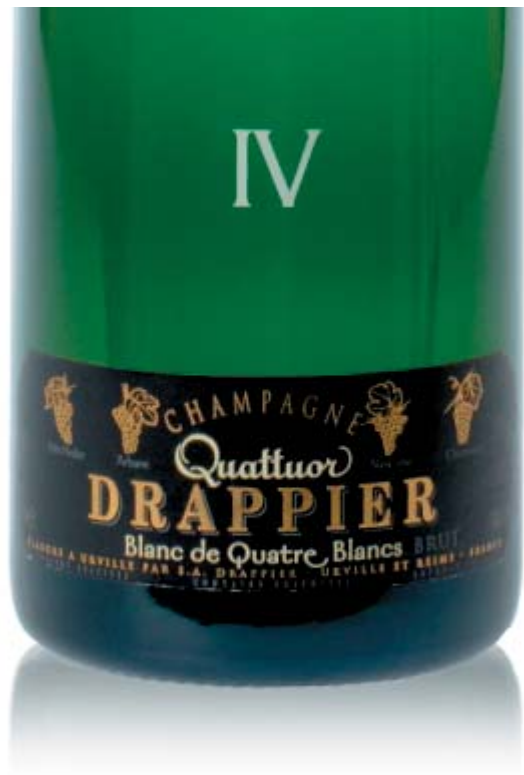
> **FRANKOWITSCH** GRAZ - AUSTRIA

Since 1932 the Frankowitsch house has been making rolls : the famous Brötchen of world renown. Shaped by hand, they are baked fresh every hour and will be filled with whatever you prefer : sausage, smoked salmon with vegetables... of the best quality. And to help you to get through all this, a bottle of DRAPPIER is always kept chilled.



> **ARPÈGE** ALAIN PASSARD - PARIS - FRANCE

This great chef (three Michelin stars) could have found his place in the LUXURY rubric, so well known throughout Paris is his table and his art at its peak. But here, no bling bling, a sole obsession : the taste of the product. Vegetables, fish, poultry are cooked, heated, glazed in a thousand ways to make them savoury and subtle. Chosen by the chef and his very competent sommelier Gaylord Robert, the cuvée Quattuor, produced from antique grape varieties, fuses perfectly with this ultra-correct, no frills cuisine. C.E. Quattuor. Made with forgotten Champagne grape varieties : **Arbane, Petit Meslier and Blanc Vrai**, characterised by agreeably tart sap, and the classic **Chardonnay**, which provides its elegant, persistent note. Unique Champagne Blanc de Quatre Blancs (white from four whites), the cuvée Quattuor, from the Latin for "four", is produced from vines treated only with natural compost, vinified with minimal sulphur and not filtered.



> **POLETTO** HAMBURG - GERMANY

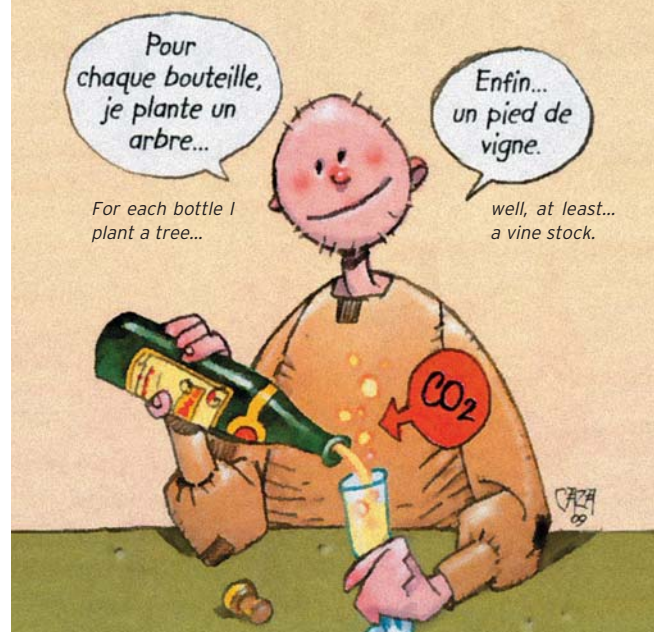
Balsamic vinegar from Modena, extra virgin olive oil, the best Italian products are in Hamburg! The restaurant and the cooking academy headed by Cornelia Poletto offer pure and simple products for immense pleasure.

> **GIBSONS** CHICAGO - USA

To the chapter of simple things. There is pure grilled steak. The lovely animals which skip about on the prairies of the Middle West have known nothing but this and Gibsons have established a reputation for the quality of their meat dishes, enhanced by a glass of DRAPPIER Rosé.

> **SINÉ HEBDO** DECEMBRE 2009

Impossible to finish without sparing a thought for our environment. This spring in 2010, here is our suggestion to help save our planet.



P A P I E R R E C Y C L É  R E C Y C L E D P A P E R