

# the Letter

from champagne DRAPPIER | N°42  
AUTUMN/WINTER 2012

## CHAMPAGNE, FROM THE CANAPÉ TO THE TABLE

Initially the wine for the coronations of all the kings of France, after a period when it was noticed at Louis XIV's suppers, it was on the canapés and in the alcoves of Louis XV's reign that Champagne enjoyed success. Madame Pompadour made great use of it because the wine of Champagne is the ideal companion of the courtier and of the courtesan...

More than in any other wine, its fine bubbles are distracting and at the same time provoking since they transmit to the brain aromatic stimulants which will make the spirit dance; meanwhile the wine warms the heart and revives the palate with its freshness. Ah! How many relationships have been sealed with the popping of the cork, how many romantic anniversaries

have been celebrated with a well chosen millésime, how many bonny babies have been conceived after these marvellous moments? The Drappier family has received numerous confidential messages about these happy events, which we will of course continue to keep secret, but which prove to us that Champagne has retained, for three centuries, all its powers of seduction. During the Belle Epoque it was not uncommon to hear: "Those exertions on the divan really whetted our appetites"!

From the salon to the dining room was only a step quickly taken and Champagne followed. After warming our senses on the cushions, the most famous bubbles in the world take their seats at the table in order to accompany, by invigorating them, the

most delicate dishes. Today one speaks of marriage between dish and wine, but one can also conjure up "flirts" or "engagements" because Champagne and food work like us. Transient or durable, in fusion or in contrast, for one day or for ever. After these few lines you will find some advice which is addressed only to those willing to take it, since it is the fruit of experience gained by acknowledged professionals and it necessarily remains a matter of personal taste.

And then, once the meal is over, nothing prevents you from returning to the canapé, preferably accompanied by the one you love together with your favourite Champagne. There we have no more advice to give you. Your very good health.



Leon BAKST "Le Diner" Champagne and forbidden fruits from Paris to Saint Petersburg.

By virtue of its lightly acidic and low-tannin texture, Champagne blends with thousands of inspired dishes from the sea or the land. Champagne prefers feathered to haired game, although a 1992 Carte d'Or can keep up with roast venison. Certain couplings are surprising but work marvellously, such as the Brut Nature with a soft goat's cheese. In 2001, when Michael Jackson visited the Touraine area looking to buy a château, a restaurant owner who had previously tested the combination recommended to him a superb dairy goat's cheese accompanied by a Drappier Brut Nature. The vitality and minerality of this Zéro Dosage are balanced by the unctuousness of the cheese, which has the last word with an enhanced salty touch. What was most surprising was that the pop star asked for it again. A Demi-Sec Champagne will be an ideal companion for sweet macaroons with a pronounced flavour. By contrast, total separation, that is to say decree absolute divorce applies to garlic, vinaigrette or gherkins.

### RECIPES IN CUISINE ET VINS DE FRANCE

OCTOBER 2012

Mille feuilles of fresh herrings. While saving on cheap ingredients : fresh herrings, carrot, beetroot and red onion, one will allow oneself a fine vintage champagne.

With hints of orange macaroon and a light-ly bitter finish, the 2005 DRAPPIER Grande Sèndrée is a superb rosé which goes with it admirably. A perfect marriage.

### GUIDE HACHETTE

HAILED BY THE 2013

★★ The 1976 Carte d'Or.

Complex nose of crystallized fruits, surprisingly fresh and intense on the palate, round and persistent. Ideal with duck foie gras seared in the pan. A harmonious fusion.



Thank you to the following Champagne lovers for having chosen DRAPPIER

## TANDEMS GOURMANDS 1

BÉNÉDICTE NOËL & DANIEL METTOUDI

In "Tandems Gourmands", Daniel Mettoudi, the best photographer of fine dining in Paris, suggests langoustines and fillets of sole on morello cherries accompanied by Grande Sèndrée. Length in the mouth and superb body. A marriage made in heaven.



1

## CH'NG POH TIONG 2

SINGAPOUR

Fascinated by all the planet's wines, Ch'ng Poh Tiong, a journalist of Chinese origin based in Singapore, is one of the most widely read in Asia. In his large Red Book, 108 Great Chinese Dishes Paired, the delicate flesh of Hairy *Huaiyang* Crab and the sharpness of the celery accompanying it call for a Prestige Millésime cuvée. Poh Tiong chooses the Grande Sèndrée for both its ying and its yang sides (probably because of the almost equal proportions of 55% Pinot Noir and 45% Chardonnay).



2

## SHANGRI-LA

PARIS - FRANCE

At the Shangri-La in Paris, Philippe Labbé runs a double-starred establishment where one just has to try the Drappier Nature with *Ha Kao Siu Mai*, Saint Jacques ravioli, buns of glazed pork.



3

## L'EDZEN

IN NOUMEA - NEW-CALEDONIA

Singaporean Gaël CHOUX, the talented chef of the Edzen has thought up a perfect triple union: Champagne, foie gras and flavours of Oceania. Seared foie gras, crushed *taro* with peach liqueur, *naan* bread with four spices, organic granola with sage *kulfi*. Igor LEBOVIC, the enthusiast from Vin Passion, will answer all your questions on local vegetables.



## MANDARIN ORIENTAL 3

PARIS - FRANCE

Thierry Marx, two Michelin stars, does Made To Measure at the Mandarin Oriental in Paris. Here again the Brut Nature, in the spirit of a refined cuisine which gets straight down to business, flirting elegantly with the oysters and black truffle soya risotto.

## CHAMPAGNE.FR 4

EPERNAY - FRANCE

To go with truffle which calls to mind humus, tobacco and musk, the Comité Interprofessionnel du Vin de Champagne suggests a powerful and vinous Champagne with a temperament soaked in the ardour of its youth. DRAPPIER Pinot Noir Brut Nature. A lovely conversation between two fiery characters.



4

## L'ATELIER DES CHEFS

PARIS - FRANCE

Your Champagnes having been well chosen, all that remains is to cook and accompany them with tasty, innovative dishes. Go to the Atelier des Chefs in Paris and throughout France, where young teams will help you to cook like professionals.



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REVUE DE PRESSE

**MESA**

5

N°101 - JANEIRO 2012 - BRAZIL

The bible of Brazilian gastronomy judges the 10 best sparkling wines on the market, among them 7 Champagnes : Bollinger, Taittinger, Dom Pérignon, DRAPPIER Carte d'Or, Jacques Selosse Rosé, Krug and Laurent-Perrier Brut.

**L'EXPRESS**

bettane+desseave

SPÉCIAL VINS - HORS-SÉRIE N°6 - JULY 2012

♥ Three white Champagne favourites ! Roederer, Taittinger and the 2004 DRAPPIER Grande Sèndrée with a superb, complex bouquet, ample and refined in the mouth. Large personality, grandiose seduction.

**MAGAZINE BLAZER**

2012 - ISRAEL

Carte d'Or, golden in colour and peach on the nose, among the 10 best Champagnes tasted by Decanter.

IMPORTED BY SHAKED



**THE WORLD OF FINE WINES**

no. 37 - 2012 - USA

DRAPPIER Carte d'Or : 16.5/20

Very good Champagne with exceptional characteristics. Tom Stevenson.

*Terre de Vins*

6

APRIL 2012

Drappier Cuvée Charles de Gaulle 2006. The bouquet is floral with a hint of lemon curd, in the mouth it has great breadth, it is lithe and has immense finesse. With no harshness whatsoever, long and succulent, this champagne breathes the evidence of a rare subtlety.

**Gault&Millau**

CHAMPAGNE AGAINST CORONARIES. 2012

A study conducted by the University of Reading in Great Britain (British Journal of Nutrition) has just proved that the consumption of 2 flutes of Champagne a day reduces arterial pressure and that Pinot Noir-based cuvées contain anti-oxidant polyphenols which reduce the risks of a coronary and brain damage.

**KETTNER'S**  
SOHO - LONDON

7

Our British friends can partake in preventive medicine on the beautiful canapés at KETTNER'S, a mythical bar in Soho, London, where DRAPPIER is served at the ideal temperature.

**dRINKS BUSINESS**

ISSUE 119 - JUNE 2012 - UK

Michel DRAPPIER, who owns an impeccable domain of 41 hectares in the Urville hills, puts the final seal on the magic of the superb black grape.

**CHAMPAGNE MEININGER**

8

MAGAZIN 2012 - DEUTSCHLAND

Champagne DRAPPIER exemplary in ecological respects with 20% of its electricity requirements produced by the 820 square metres of solar panels installed on the roof of its new cellar.

IN THE AIR

1

Recognised as the best Middle East carrier and elected number one for its first class in 2011, ETIHAD, the United Arab Emirates company, has chosen the DRAPPIER Blanc de Blancs Signature for its Business Class. On board, a true maitre d'hôtel lists all the à la carte offerings and gives advice on harmony of dishes and wines. ETIHAD is proud to recommend products and wines chosen by experts in the heart of the various regions, which gives the carrier a gastronomic uniqueness much appreciated by the most exacting passengers.

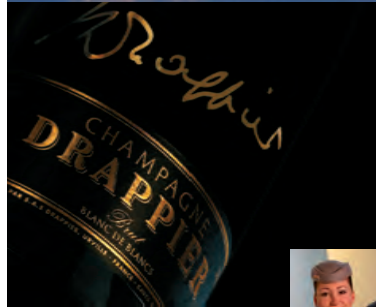


1

FRANCK

SHANGHAI - CHINA

Etihad now suggests a flight to Shanghai. This turns out perfectly because FRANCK Bistrot, the best "Bistronomic" in China's business capital, serves DRAPPIER Brut Nature and Grande Sendrée with truly French dishes to alternate with the Asiatic flavours.



Maitre d'hôtel on ETIHAD

ON THE GROUND

2

Back on the ground with our friend Vincent Apisa of Spirit Trading, who distributes our cuvées in Switzerland. Accompanied by enthusiasts, it was on board a huge limousine that he showed interest in the compost which we prepare for our organically cultivated vines. According to the chauffeur, more accustomed to the asphalt along the shores of Lake Geneva than to the dirt tracks of the Champagne countryside, it was the first time his Lincoln had been photographed next to a pile of fertilizer.



2

SPIRIT TRADING

3

LAUSANNE - SUISSE

Nathalie George and Vincent Apisa in their elegant Champagne Bar in Lausanne.



3

AND UNDERGROUND WITH THE OVUM

The oak DRAPPIER Ovum, in the perfect shape of an egg, is the only one of its kind in Champagne. Respecting the idea of the golden mean, its curves are deemed perfect for the production of a fine Champagne wine. A Premium Grande Sendrée is gestating in this noble "womb of fine wood".

