



To ring in 2019, the New York restaurant, Le Coucou selected a bottle on the scale of the "Big Apple". The Melchisedech (30L) delighted the 50 guests who celebrated the event in this very retro-chic restaurant.



On the same meridian as New York but all the way south, the New Year is celebrated during the austral summer in Santiago of Chili. At La Vinoteca, Carte d'Or is available for purchase at the shop and the cork can be popped from the lovely terrace.

Nouvelles arrivées



Born from the union of Charline and Benoît on November 25th, 2018, Gabrielle Drappier Durupt is a little girl full of life. Just after entering the world, she tasted a drop of Brut Nature Rosé under the approving gaze of three generations who have come before her.

Much more imposing, two work horses have joined the estate. Since last March, Aster, a powerful 9 year old and 900 kg Ardennaise mare keeps Idaho company in the Urville stables. Antoine Drappier will guide Aster in the organic vineyard, for the viticultural work that will begin in the spring. As for Idaho, he will need a few years of training before being ready to assist Aster.



Gabrielle Drappier Durupt, 5 December 2018



Aster makes his entrance at the estate, guided by Antoine Drappier, 2 March 2019

I ONLY DRINK
Champagne
ON TWO OCCASIONS
WHEN I AM IN LOVE
AND WHEN I AM NOT

GABRIELLE COCO CHANEL



For nearly 20 years, our wines have had the honour of being served at the Elysée Palace. The most recent order, the new vintage 2009 Grande Sendrée was delivered en première for a State dinner planned in 2019. Once again a good relationship with a country that is a friend of France will be celebrated with Champagne.



Champagne Drappier - Spring Summer 2019

Champagne, to the letter

Champagne has been a source of inspiration for poets, philosophers and novelists since its known existence. It has crossed historical periods and literary genres. First considered to have mystical origins, it aroused great passion in the Enlightenment. In the 19th century champagne became a symbol of freedom. Since then it has inebriated the most beautiful literary passages of yesterday and today.

Literature on Champagne flourished in the beginning in the 18th century but the first writings on the subject go back to Watrquet de Couvin, minstrel of the Count of Blois who was apparently a joyful drinker. He wrote in 1320: "Ladies let us drink this exalted, sparkling Champagne wine."

Originally wine is the sacred drink of monotheistic religions. It is referred to in the Torah, the Bible and the Koran. With its mysterious bubbles, Champagne was believed to be magical. Ever divine, it has bewitched the heroes and heroines of literature the world over.

In the novel, *Illusions Perdues*, Balzac takes the sacred code of Champagne and "christens" Lucien de Rubempré: "A few drops of Champagne wine were sprinkled on Lucien's blond head, while the sacramental words were pronounced with a delicious gravity."

In classical literature, writers appropriated Champagne as a symbol of freedom, and even pleasure. Just a few kilometers from our village of Urville, at the *Château de Cirey* where he lived, Voltaire wrote to his friend Monsieur de Lafarge: "We are expecting you at Cirey. You will be much more pleased with the mistress of the house than with my architecture. She is a lady who understands Newton and who likes Champagne wine like you do. I am waiting for you and there are still some refreshing wines here whose frothy bubbles burst forth from the bottle forcefully letting fly the cork. It takes off, we laugh, it hits the ceiling."

If you go to Moscow, to *café Pushkin*, where Drappier is served, you will think about the description of the great novelist: « The others stared at their empty plates. But as soon as the Champagne appeared the conversation became lively, and soon everyone took part. » (La Dame De Pique, 1834)

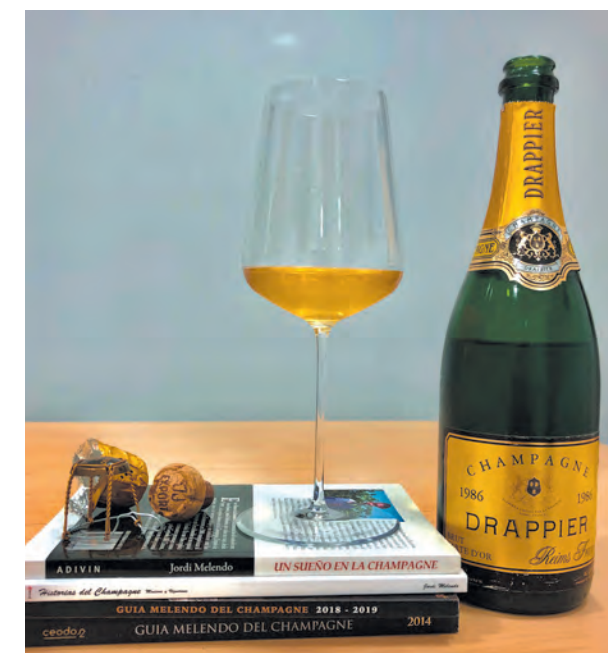
Champagne loosens tongues, sometimes around the official tables of the great of this world, and often on their bedside table! The inspired pen of Rimbaud endowed Champagne with even more power: "A Night in June! Seventeen years old! You let yourself be intoxicated. The sap is Champagne and it goes to your head... You suddenly feel a palpitating kiss on your lips..." (1871)

No literary genre has escaped the influence of Champagne. In thrillers, it is the accomplice to disturbing criminals and spies.

In 1937 in *Sparkling Cyanide* by Agatha Christie, Rosemary collapses in a luxury restaurant, holding a glass of Champagne while the orchestra plays on. Now that's doing it with flair!

In *Crim' sur la prom'* by Bernard Deloupy (2007), the first ecological thriller, a Russian millionaire is assassinated on the Promenade des Anglais in Nice. "In a Baccarat crystal glass, Drappier Grande Sendrée rosé Millésime 2000, he religiously specifies, extracting the last drop from the bottle, with an expert tone. He raised the glass to his admiring eyes..."

Franck Linol, author of best-selling thrillers, writes in *La Cinquième victime* (2010) "Dumontel slightly tipped the bottle of Drappier, undid the wire hood...the cork came out by itself. A slight smoke escaped from the spout and he poured the golden yellow liquid [...] the incredibly delicate bubbles, rose to the surface with lightning speed [...] he seemed amazed like a child watching his first fireworks display."



Kike Sola, former Spanish football player with a refined palate, shares his discoveries on Instagram with lots of success. Like Amélie Nothomb, he has his heart set on an old vintage (Carte d'Or 1986), a moment to savour while reading a few pages. Instagram: @kike_sola

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Elle a été rédigée et illustrée par Michel et Charline Drappier.





Champagne does not only evoke memories. Tasting it is a passport for a happy future, like Anna Horberer, the tortured pianist of Philippe Le Guillou in *La Route de la Mer* who “since her recovery, drank only Drappier Champagne. She had crates of it delivered.”

And if so much ink has flowed about Champagne, it is because it goes well so well with writing. Authors sometimes use their work as a vehicle to express their passion for the eternal beverage. In the best-seller, *The Rosie Project*, Graeme Simsion confesses that lobster salad is “Perfect for a romantic evening on a balcony with a bottle of Drappier Rosé Champagne.”

Sébastien Lapaque (The Goncourt Prize for the short story) writes in *le Petit Lapaque des Vins de Copains*:

« Farther, higher, stronger, Champagne Drappier brut nature, pinot noir, zero dosage is available sulphur-free. It is an exceptional wine that is a privilege to drink.”

Amélie Nothomb is a great connoisseur of Champagne. In October 2017, the world-renowned Belgian author commented about three Champagnes: “We have a strong preference for Drappier which is one of the five Champagnes that we serve at breakfast. Michel Drappier is a goldsmith. The old Champagnes, even the simple brut nature, are absolutely exceptional.”

Through its embodiment, Champagne swings between the sacred and sciences, between eternity and instantaneousness, between intellect and passion. These themes have inspired poets, novelists, philosophers and all those who dip their pens in wine. But the ink of Champagne is light and translucent, and so many writings have disappeared. However it is better that way, as the most beautiful pages of this literature will be written by yourselves, in your own words and with those that you love.

Champagne goes beyond the significance of the celebration, it is savoured and appreciated, while “reflecting first”, according to Michel Onfray who wrote about Champagne in *La Revue des Deux Mondes* (2016); the Champagne bubble itself becomes food for thought: “Our life is as fragile and precarious as a Champagne bubble, it dies at the surface no sooner than it has been born, its passage is fast as lightning.” Imbued with meaning and emotions, Champagne sometimes recalls the past, like Christian Renault and his allusion to Proust’s Madeleine in *Instants d’Enfance* (2007): “I took up the torch just like my grand-father and my father, tasting Champagne at the age of one or two years old soaked in a biscuit. It was perhaps with a Carte d’Or Champagne Drappier or a vintage from the same House.”



In our last letter, Hugo Drappier discussed the environmental measures which make our House the first zero-carbon estate. After winning the *Green Personality of the Year* Award in 2017, these efforts were **rewarded in January 2019 by the Grand Prix de l’Innovation awarded by RVF**. A trailblazer in the wine world, this initiative also earned the notice of the editorial team of *Terre de Vins* (Special Issue, December 2018). Finally, the magazine *Paris-Match* devoted a full page to our house, evoking our authentic wines and our “zero carbon trend” (December 2018).



In Dember 2018, Hugo Drappier received the “ Champenois trophy for an eco-responsible approach”. Shown here with, Yannick Alléno (elected Champenois of the Year, Le Pavillon Ledoyen*** and L’Allénothèque) and Arnaud Lallement (L’Assiette Champenoise***). Two great Chefs who serve our wines in their establishments

Where to write?

Hotspot of the Paris literary scene, the prestigious Goncourt Prize has been awarded here since 1914. Here you write, describe and celebrate, accompanied by a glass of our Rosé de Saignée.

Where to read?

Below the vaulted roof of the famous St Pancras train station in London, *Searcy’s* is the longest bar in the world. The Eurostar is late? It’s the perfect excuse to settle down on the leather benches with a book while sipping our Carte d’Or



Where to be inspired ?

The Bristol is a Parisian legend. Its proximity to designers in the Rue du Faubourg St Honoré makes it a place of inspiration, which has already seen the likes of Kim Novak, Pierre Cardin or Woody Allen. On the menu of *Epicure*, the three star restaurant of Eric Fréchon, la Grande Sendrée 2008 is one of a selection of Champagnes to try by the glass.

Located in French Polynesia, *le Brando* is the first zero carbon footprint hotel complex. This unique place with which Marlon Brando fell in love, has been preserved thanks to the engagement of the actor. Impressed by our environmental approach and the quality of our wines, the Brando team has selected our Grande Sendré for the menu of their gastronomic restaurant, *Les Mutinés* by Guy Martin.



Drouant



Champagne Drappier 2002 94 points

Englischer O-Ton: „Richly spiced and creamy in texture, this finely knit Champagne is backed with succulent acidity dans underscored by a subtle streak of smoky mineral, with opulent flavors of baked plum, coffee liqueur, kumquat aud toasted brioche. Opens up nicely on the plush finish.” (Dec 15, 2018)

Wine Spectator

Quattor «Fresh and flowery »

“The Champagne is the blossoming of spring with hints of white flowers and a honey finish.” (December 2018)

The Good Life

Rosé de Saignée « Excellent »

“Aromas of orange peel, red roses und yellow plums ; medium-bodied with excellent harmony .” (Feb 11, 2019)

Forbes

“The Blanc de Blancs, the mineral depth of chardonnay. And Brut nature, wine in its original purity.” (December 2018)



“Carte d’or a nose of pastry, pear, citrus, toasted buttered bread, and mild spices. A fresh, fruity wine, straight, thirst-quenching, savoury, digestible, with a long finish.” (December 2018)

LE FIGARO