

CHAMPAGNE

OENOOTHÈQUE 2004

The DRAPPIER estate covers 70 hectares. It is the key asset of the character and the regularity of our wines. Since 1808 our family farms vineyards on south-facing slopes on limestone soil, producing expressive and aromatic Champagnes.

Oenothèque is the family's private collection. We keep our rare vintages in the confidentiality of our vaults dating from the 12th century and of our cellars in Reims. By disclosing them, we share the memory of the house.

THE 2004 VINTAGE ACCORDING TO THE DRAPPIER FAMILY

Oenothèque vintage 2004 displays a lovely straw-yellow colour with slightly orange highlights. The nose reveals a beautiful aromatic richness with yellow fruits, peach & nectarine notes as well as spices. On the palate, Oenothèque 2004 offers a high complexity with aromas of orange peel, spices and toasted notes. The very low dosage of 4g/L (liqueur being matured in oak barrels for 25 years) ensures a light and persistent finish.



VARIETIES

Pinot Noir 70%
Chardonnay 30%

WINE MAKING AND AGING

Only "Cuvées" are used (1st pressing) on a membrane press (low pressure). From the press to the tanks without pumping, using gravity. Natural settling. Natural fining in winter, no filtration. 12% Alc. Racking and malolactic fermentation straight away at a temperature of 18°C. Fining at a low temperature in the winter (5° to 8°). No centrifugation, no filtration.

DOSAGE: 4g/L (liqueur matured in oak barrels)

DISGORGEMENT:
June 2023
17 years on the lees