

CHAMPAGNE

OENOTHÈQUE 2005

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 2005 VINTAGE ACCORDING TO THE DRAPPIER FAMILY

Very well-balanced in the Côte des Bar. It offers a beautiful aromatic richness with notes of candied fruits and dried flowers. On the palate, dried fruits dominate, complemented by the freshness of linden and quince jelly. The low dosage (liqueur aged in oak barrels for 25 years) helps maintain a mineral structure.



VARIETIES

Pinot Noir 60%
Chardonnay 40%

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.

LOW DOSAGE: 4g/L

DISGORGEMENT:

June 2023
Over 16 years on the lees