

COTEAUX-CHAMPENOIS

# TROP M'EN FAUT!

Original idea of Hugo Drappier, the Coteaux Champenois «Trop m'en faut!» is exclusively made from a forgotten Champagne grape variety, **Fromenteau** - known in other wine regions as **Pinot Gris**. Fromenteau was once common here. It produces a golden wine with subtle fruit notes and though it has been present in the Aube since the Seventeenth Century, it is rarely found today.

Fromenteau is just one part of our “**forgotten garden**”, along with Petit Meslier, Arbanne and Blanc Vrai. All of these grapes maintain the diversity of plants in Champagne.

“Trop m'en faut”, the old French way of saying “I can't get enough”, is a play on the word “Fro-men-teau”, changing the sound of each syllable to create a new phrase. It could be said that you simply can't get enough of Fromenteau!

## WORLD OF FINE WINE :

« The new generation of Coteaux Champenois can be discovered at Drappier, where Hugo Drappier is crafting a Pinot Gris wine ».

## SIMON FIELD :

« Soft color, light effervescence, and a slightly milky aromatic profile with lanolin, pineapple, and poached pear. Very appealing fruit on the palate, with notes of mirabelle, apricot, and nectarine ».



## VINIFICATION

**APELLATION :** AOC Coteaux-Champenois blanc.

**GRAPE :** 100% Fromenteau.

**PLOT :** *Les Truchots*, a Kimmeridgian Jurassic soil exposed due south.

**TERROIR :** Organic farming (certified by Ecocert). The soil is tilled by Ardennes horses led by Antoine Drappier.

**VINIFICATION :** Unfiltered, no clarification, natural malolactic fermentation.

**CARBONIC MACERATION :** 100% aged in demi-muids (600L) of local oak from the Forêt d'Orient (local forest) for 8 months.

**ABV :** 12°.

**BOTTLING :** Avril 2021.

**BOTTLES PRODUCED :** 900.

## TASTING NOTES

Pale gold color, straw yellow. Notes of mirabelle, apricot, and dried fruits. Concentrated on the palate..