

CHAMPAGNE  
**DRAPPIER**

MAISON FAMILIALE DEPUIS 1808  
URVILLE - FRANCE

## IMMERSION GIFT BOX BRUT NATURE



The IMMERSION Box invites you to the comparative tasting of two Brut Nature: one aged in the Cistercian cellars of the Drappier family in Urville, the other in the depths of the Breton waters of the Côtes d'Armor.

Until their third year of life, the two bottles share the same journey: harvest mainly from 2017, reserve wines from 2016 and 2015, bottling in April 2018.

The bottle of Brut Nature was immersed in the English Channel, at a place called *Ar Pommellou*, a marine concession of the Drappier family. This maritime region is defined by a low thermal amplitude (between 8 and 13 Celsius degrees), and a depth of 31 meters. Placed at the bottom of the sea on October 4th, 2020 its experience under the sea lasted 646 days. We can observe a slow-down in aging linked to a lower oxygen content in water than in air. The Champagne evolves in a neutral environment, the pressure contained in the bottle being balanced by the pressure at this depth (4 bars).

### BRUT NATURE

*Blend : 100% pinot noir*  
*Dosage: 0 g/L*

*In Urville, in the heart of the limestone terroirs of the Côte des Bar, Pinot Noir expresses itself in a unique purity, both rich and mineral.*

*Gold vermeil color.  
Nose of freshly pressed black grapes, red and white fruits, as well as citrus fruit. Full mouthfeel of vine peach pulp and bouquet of aromatic herbs. Small spicy notes on the finish.*

