

CHAMPAGNE  
**DRAPPIER**

MAISON FAMILIALE DEPUIS 1808  
URVILLE - FRANCE

## IMMERSION GIFT BOX CARTE D'OR



The IMMERSION Box invites you to the comparative tasting of two Carte d'Or: 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 Carte d'Or 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).

### CARTE D'OR

**Blend :** 80 % pinot noir, 15 % chardonnay, 5 % pinot meunier  
**Dosage:** 6 g/L

*With a very high proportion of Pinot Noir, it almost tastes like a Blanc de Noirs. This Champagne has great aromatic richness, opening with aromas of stone fruits like white vineyard peach. A spicy note heralds a powerful and complex palate. A vinous Champagne with great complexity and a characteristic touch of quince jelly.*

