

CHAMPAGNE

PÈRE PINOT 2

George was a winemaker nicknamed «Père Pinot» for advocating the replanting of Pinot Noir in the Aube region. He was also our great-grandfather.

The «Père Pinot» adventure began in 2016, the year we - the three children of the 8th generation - joined the family estate.

With this «family wine» we explore our family's winemaking past with great freedom.

For this new tribute, we have reinterpreted a blend of the four Pinots from the appellation, which have been cultivated in our family for several generations.

*Charline, Hugo
et Antoine Drappier*

TASTING NOTES

Color of coppery rose, notes of wild fruits dominated by blackberry and blueberry, cherry pits, vanilla infusion, with a fresh finish..



VINIFICATION

GRAPE:

25 % Pinot Noir
25% Meunier
25% Fromenteau
25% Blanc Vrai

VINIFICATION :

From the 2020 harvest, the grapes of the four Pinots come from our parcels in Urville. A skin maceration of Pinot Blanc was carried out after the harvest. Half of the grapes were fermented and aged in quarter-muids (oak barrels) from the Temple Forest (Aube). The 1764 bottles produced were disgorged in March 2024, after three years of aging on lees. The dosage is 1.8 g/L of aged liqueur. The wine is made without added sulfur.

SERVICE :

Serve at 7°C as an aperitif with a fresh salad of peaches, mint, and toasted almonds, or a langoustine tartare with Espelette pepper.