CHAMPAGNE

TROP M'EN FAUT !

It marks a return to the wine of yesteryear, with the signature taste of 100% Fromenteau (what we call Pinot Gris in Champagne). With its coppery skin, this grape was once common in Aube, where it was used in "grey" wines. It is now extremely rare. Rich, silky and ample, Fromenteau makes for a golden wine with subtle notes of fruit. As single variety wines with no added sugar are so important to the Drappier family, *Trop m'en Faut!* naturally had to be a Brut Nature.

Following an experimental phase during the 2015 harvest, this grape reaches new heights with a blend of the 2019 and 2020 vintages. Our vineyard grows on the Jurassic Kimmeridgean soil of Urville and all of our wine is certified organic. The minerality of the limestone contrasts with the round, almost exotic Fromenteau.

"Trop m'en faut" is a play on words: it takes the sounds of each syllable of "Fromenteau". This style of wordplay, invented by Rabelais in the sixteenth century, changes the syllables of one phrase to create another. One translation of this quaint, old saying might be, "So good that you can never get enough!"



VINIFICATION

PLOT : *Les Truchots*, certified as organic, worked by horses led by Antoine Drappier.

SOIL : Superior Jurassic Kimmeridgean limestone (southern exposure).

BLEND : 100% Fromenteau. 50% 2019 vintage, 50% 2020 vintage.

VINIFICATION : No added sugar, no filtration, no clarification. Natural malolactic fermentation. Low in sulfur. Aged on laths for 3 years.

ÉLEVAGE : 100% élevé en demi-muids (600L) en chênes locaux de la Forêt d'Orient pendant 8 mois.

SUGAR DOSAGE : 0g/L.

TASTING NOTES

Pale gold color, straw yellow. Floral notes, softened by hints of mirabelle and apricot.

BEST SERVED

At 7°C. Paired with spaghetti alla bottarga, summer vegetable tian, lightly spiced chicken stew.