

CHAMPAGNE

CHARLES DE GAULLE

Emblematic figure in the History of France, **General de Gaulle** was a faithful client of Maison Drappier, close to the General's country house at Colombey les Deux Eglises. We pay tribute to the great man in this cuvée which reveals itself in power, character and elegance.

TASTING

Very fine notes of citrus fruits, apple, almond or perhaps nutmeg. When it reaches the palate, the Charles de Gaulle Cuvée exhibits a remarkable complexity, with an airy mousse and lightly candied notes.

SERVICE

Ideal as an aperitif. Pheasant stuffed with foie gras, mixed green salad with strips of guinea fowl, Brie de Meaux
Serve at 8°C



VINIFICATION

ASSEMBLAGE :

80 % Pinot Noir
20 % Chardonnay

VINIFICATION :

Jurassic Kimmeridgian limestone
A sustainable and authentic ethos
Mechanical low-pressure presses
Only first press
Use of gravity
Natural settling
Malolactic fermentation
No filtering, no discoloration
Very low sulphites

AGEING:

30% of the wines are aged in large wooden casks.
Partially aged in wood
Aged 36 months in bottle

DOSAGE :

5 g/l

"The encounter of a land and a man in a moment of intimacy."