



# CHAMPAGNE DRAPPIER

DOMAINE FAMILIAL DEPUIS 1808  
URVILLE - FRANCE

## Blanc de Blancs

« Primarily cultivated on the Jurassic Kimmeridgian limestone soil of the Côte des Bar, the Chardonnay expresses itself with a distinctive minerality. A touch of Blanc Vrai complements this unique Blanc de Blancs with a hint of generosity, common to all Drappier cuvées. »



“ «HERE IS A CHARDONNAY WHICH STEPS SIDWAYS IN DEFERENCE TO ITS TERROIR, IDENTICAL TO THAT OF A GRAND CRU CHABLIS, MORE THAN A CURIOSITY, A REVELATION.



### VINIFICATION

Chardonnay 95%,  
Blanc Vrai 5%  
Limestone and chalk  
Jurassic Kimmeridgian  
A sustainable and organic ethos  
Mechanical low-pressure presses  
Only first press  
Use of gravity  
Natural settling

Malolactic fermentation  
No filtering,  
5% of the wines are matured in barrels  
36 months on the lees  
Very low sulphites  
Chardonnay liqueur aged in oak  
Dosage: 6,5 g/l

### TASTING NOTES

The nose brings to mind white peach and pear but also more floral notes such as peony. On the palate a mineral Champagne, lightly biscuity, creamy, supple, seductive.

### SERVICE SUGGESTIONS

Ideal as an aperitif. At the table it goes superbly with white meats, chilled smoked salmon with citrus fruits, tagliatelle with scallops.  
Serve at 7°C.

Champagne Drappier - Rue des vignes, 10200 URVILLE  
champagne-drappier.com - info@champagne-drappier.com

L'abus d'alcool est dangereux pour la santé, consommez avec modération.