



CHAMPAGNE DRAPPIER

DOMAINE FAMILIAL DEPUIS 1808
URVILLE - FRANCE

Rosé Nature

« This Rosé de Saignée embodies eight generations of Drappier family heritage caring for our historic grape variety, Pinot Noir. The Champagne offers vibrant pink nuances and the aromatic fruity profile following a gentle maceration. »



“ FRESHNESS OF MORNING DEW ON RED FRUITS IN THE GARDEN. ”

Hyatt



VINIFICATION

Pinot Noir 100%
Jurassic Kimmeridgian limestone
A sustainable and organic ethos
Saignée Rosé
2 days of maceration
Mechanical low-pressure presses
Only first press
Use of gravity

Natural settling
Malolactic fermentation
No filtering
Very low sulphites
(Less than 35 mg/l)
36 months on the lees
Dosage: 0 g/l

TASTING NOTES

On the nose, very evocative of strawberry and raspberry with a floral note of rose petals. The palate recalls red fruits and is augmented by hints of citrus fruit, mandarin orange and a small, very refined touch of white pepper.

SERVICE SUGGESTIONS

Ideal as an aperitif. Goes perfectly with salmon carpaccio or scallops, sushi, grilled meats... Serve at 7°C.

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