



CHAMPAGNE DRAPPIER

DOMAINE FAMILIAL DEPUIS 1808
URVILLE - FRANCE

Brut Nature Sans Ajout de Soufre

« In Urville, at the heart of the limestone terroir of the Côte des Bar, the Pinot Noir expresses itself in a unique purity. Created without sulphites or dosage liqueur, this Brut Nature keeps only the essentials: the fruit of its place. »



“ THE VINE SHOOTS, THE PULP OF THE PINOT, YEASTY, ETHEREAL, A MOMENT OF ABSOLUTE PURITY. ”



VINIFICATION

Pinot Noir 100%
Jurassic Kimmeridgian limestone and chalk
Asustainable and organic ethos
Mechanical low-pressure presses
Only first press
Use of gravity
Natural settling

Malolactic fermentation
No filtering
No added sulphites
24 months on the lees
Dosage: 0 g/l

TASTING NOTES

Very fresh nose, evoking pear, lemon and hazelnuts. On the palate, a very dry, mineral Champagne bursting with life. It will delight enthusiasts and purists on the lookout for new taste bud sensations. Recommended for those allergic to sulphur.

SERVICE SUGGESTIONS

Ideal as an aperitif. The perfect accompaniment for seafood, sashimi or even soft goat's cheese. Serve at 7°C.

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