



# CHAMPAGNE DRAPPIER

DOMAINE FAMILIAL DEPUIS 1808  
URVILLE - FRANCE

# 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. »



“ THE ENCOUNTER OF A LAND AND A MAN IN A MOMENT OF INTIMACY. ”



## VINIFICATION

Pinot Noir 80%  
Chardonnay 20%  
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  
Partly aged in oak  
Very low sulphites  
36 months on the lees  
Dosage: 7 g/l

## TASTING NOTES

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 SUGGESTIONS

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

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