



CHAMPAGNE DRAPPIER

DOMAINE FAMILIAL DEPUIS 1808
URVILLE - FRANCE

Rosé de Saignée

« This Rosé 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. »



“ «ROSÉ DE SAIGNÉE, IT'S THE PURITY OF SUMMER FRUIT. IT'S MUMMY COMING BACK FROM THE ORCHARD, HER APRON FULL OF CHERRIES, STRAWBERRIES AND RASPBERRIES.

Hugh



VINIFICATION

Pinot Noir 100%	Natural settling
Jurassic Kimmeridgian limestone	Malolactic fermentation
A sustainable and organic ethos	No filtering
Saignée Rosé	5 % of the wines are aged in foudre
2 days of maceration	
Mechanical low-pressure presses	Very low sulphites
Only first press	30 months on the lees
Use of gravity	Dosage: 6 g/l

TASTING NOTES

Very well structured, with exemplary purity of red fruits. A striking Champagne on the nose offering similar sensations on the palate. Generous and satiny, lightly spiced with balanced hints of stoned fruits thanks to a lovely freshness in the finish.

SERVICE SUGGESTIONS

Ideal as an aperitif. Perfect with antipasti, salmon en papillote, grilled pink lamb, strawberry salad. Serve at 7°C.

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