CHAMPAGNE

BLANC DE BLANCS

Primarily cultivated on the Jurassic Kimmerdigian 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.

TASTING

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

At the table it goes superbly with white meat, chilled smoked salmon with citrus fruits, tagliatelle with scallops.
Serve at 7°c.

VINIFICATION

ASSEMBLAGE :
Chardonnay 95 %
Blanc Vrai 5 %

VINIFICATION :
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 :
5,5 g/l

"Here is a Chardonnay which steps sideways in deference to its terroir, identical to that of a grand cru Chablis"