

# CHAMPAGNE

## BRUT NATURE

---

In Urville, at the heart of the Côte des Bar, **Pinot Noir** has found the perfect home. Created by Michel Drappier in its "Nature" version, this Blanc de Noirs expresses the essence of this grape variety. A generous yet mineral style.

## TASTING

Golden colour with copper hues. Nose of freshly pressed black grapes, of red, white and citrus fruits. Ample palate with flesh of vineyard peach and bouquet of aromatic herbs. spicy notes in the finish. A fine tightly knit Champagne of great purity.

## SERVICE

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



## VINIFICATION

### ASSEMBLAGE :

Pinot Noir 100 %

---

### VINIFICATION :

Jurassic Kimmeridgian limestone  
A sustainable and organic ethos  
Mechanical low-pressure presses  
Only first press  
Use of gravity  
Natural settling  
Malolactic fermentation  
No filtering, no discoloration  
Very low sulphates  
Less than 35 mg/l  
36 months on the lees

---

### DOSAGE :

0 g/l

---

*"Closest to nature, a Champagne of character, pure and digestible, for the body and soul."*