

CHAMPAGNE

CARTE D'OR

Carte d'Or expresses the identity of our house directed by the same family since 1808. In Urville, the heart of the Côte des Bar, we cultivate all that is natural and authentic in keeping with a great wine of Champagne.

TASTING

With a very high proportion of Pinot Noir one is savouring what is nearly a Blanc de Noirs. A Champagne of great aromatic richness. The taste begins with stone fruits such as white vineyard peaches. A spicy note emerges in a powerful and complex mouthfeel. A vinous Champagne of grand complexity with a characteristic touch of quince jelly.

SERVICE

Ideal as an aperitif, with white meat, fish of firm character and texture, Chaource cheese. Serve at 7 °c.



VINIFICATION

ASSEMBLAGE :

Pinot Noir 80%
Chardonnay 15%
Meunier 5%

VINIFICATION :

Limestone soil
Jurassic Kimmeridgian limestone and chalk
Press calibrated at low pressure
Only first pressing (the "Cuvée")
Vinification by gravity
Natural settling
Malolactic fermentation
Non-filtered and not discoloured

AGING :

5% of the wines matured in oak casks
Reserve wines 40%
Very little sulphur

DOSAGE :

5 g/l

"The real Drappiers' know-how, almost a Blanc de Noirs, with quince notes."