

CHAMPAGNE QUATTUOR

The **Quattuor** is the incarnation of originality and know-how which the Drappier family has honed since 1808. Produced from an assemblage of white grape varieties of Champagne, this Blanc de Blancs allies the identity of its roots with the impertinence of modern winemaking.

TASTING

Aromas of very fresh grapes and citrus fruits evolving towards notes of honeyed apples and fig jam, borne by a bouquet of white flowers. On the palate, a Champagne with great freshness, mineral and chiselled, and a very persistent finish.

SERVICE

Ideal as an aperitif. Perfect with spring vegetable tart, seafood blanquette, veal carpaccio with white truffles.
Serve at 7°C



VINIFICATION

ASSEMBLAGE :

Arbanne 25%
Petit Meslier 25%
Blanc Vrai 25%
Chardonnay 25%

VINIFICATION :

Jurassic Kimmeridgian limestone
A sustainable and organic ethos
Mechanical low-pressure presses
Only first press
Use of gravity
Natural settling
Malolactic fermentation
Very low sulphites
36 months on the lees

DOSAGE :

4.2 g/l

"A little chamber music, luminous for four instruments."