

CHAMPAGNE DRAPPIER

Carte D'Or NV

Champagne

BC +726281 — AB +804162

CHAMPAGNE
DRAPPIER

DOMAINE FAMILIAL DEPUIS 1808
URVILLE - FRANCE

92 points, Wine Spectator

"This bright and zesty champagne is lightly juicy and appealing, offering flavours of Honeycrisp apple, ripe white cherry, biscuit and pickled ginger. Balanced and lacy in texture, with a lingering, spiced finish."

Champagne Drappier is a family-owned business now onto the 8th generation of winemakers since they settled in 1808. Very attached to the Pinot Noir varietal and very well networked in the Bar-Sur-Aube area, the family is putting the stress on sustainability: looking back to the past to put their experience into good use, looking forward to the future making sure their environment is well preserved. They also work with Pinot Meunier & Chardonnay as well as the other historical grapes allowed in the appellation but rarely used: Arbanne, Petit Meslier, Pinot Blanc and Pinot Gris.

Grapes: Pinot Noir 80%, Chardonnay 15%, Pinot Meunier 5%

Vineyard: Soil composition varied from Limestone to Kimmeridgian limestone and chalk. «The cuvée 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.»

Vinification: Only first press juice is used in this cuvee. The Human touch is kept to a minimum: natural settling & no filtering. The blend includes 5% of wine matured in barrels and 40% of reserve wines. Careful dosage of 6.5g/l

Tasting Notes: 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.



DREAM**WINES**