

DRAPPIER

'Blanc de Blancs' Signature Brut NV



Category: WINE

Style: CHAMPAGNE

Variety: NON VINTAGE

Region: URVILLE

Vintage: NV

Volume: 750ml

Vineyard: The Drappier vineyard covers 100 hectares and constitutes the House's essential trump card. Since 1808 our family has used its skill to select parcels of land which are particularly well exposed and extremely rich in limestone. For the most part they are located around Urville, where Pinot Noir, the predominant grape variety, finds its loveliest expression and allows the production of very elegant, aromatic wines.

Vinification: Only the juices from first pressing - the cuvées - are used. Mechanical low-pressure presses. Use of gravity to avoid pumping, thus avoiding oxidation. Minimal use of sulphur, natural settling. Alcoholic fermentation for roughly 2 weeks at low temperature, then total and natural malolactic fermentation. No filtering. Assemblage - 100% of the wines are made in vats in order to preserve as much freshness as possible. After bottling, the cuvée is aged for 2 to 3 years sur lattes (on laths).

Bouquet: The nose brings to mind white peach and pear but also more floral notes such as peony.

Palate: On the palate a mineral Champagne, lightly biscuity, creamy, supple, seductive.

Technical Analysis:

Alcohol: 12.00% **Packaging:** 6 x 750ml