

DRAPPIER

Quattor Blanc De Blanc *Limited NV



Category:	WINE
Style:	CHAMPAGNE
Variety:	NON VINTAGE
Region:	URVILLE
Vintage:	NV
Volume:	750ml
Vineyard:	To the forgotten Champagne grape varieties: Arbane (25%), Petit Meslier (25%) and Blanc Vrai (25%)
Vinification:	Mechanical low-pressure presses. Only first press. Use of gravity. Natural settling. Malolactic fermentation. Very low sulphites. 36 months on the lees.
Bouquet:	The cuve displays aromas of very fresh grapes, citrus fruit, white flowers or honeyed apples
Palate:	On the palate, a Champagne with great freshness, mineral and chiselled, and a very persistent finish.

Technical Analysis:

Packaging: 1 x 750ml **Hancocks Product:** 43505