

DRAPPIER

Carte D'Or Brut Twin Glasses Giftpack NV

Category: WINE
Style: CHAMPAGNE
Variety: NON VINTAGE
Region: URVILLE
Vintage: NV
Volume: 750ml

Vinification: Only the juices from first pressing the cuves - are used. Mechanical low-pressure presses. Use of gravity to avoid pumping, thus avoiding oxidation. Natural settling. Alcoholic fermentation for roughly 2 weeks at low temperature then total and natural malolactic fermentation. No filtering. Minimal use of sulphur. 5% of the wines are matured in barrels for 1 year to enrich the cuve.

Bouquet: Champagne with a fine aromatic richness, it opens with aromas of stoned fruits such as white vineyard peach.

Palate: A spicy hint announces a powerful and complex palate. A vinous Champagne of lovely complexity with a characteristic note of quince jelly.

Technical Analysis:

Alcohol: 12.00% **Packaging:** 1 x 750ml
Hancocks Product: 43537

