

DRAPPIER

Carte d'Or Brut NV



- Category:** WINE
- Style:** CHAMPAGNE
- Variety:** NON VINTAGE
- Region:** CHAMPAGNE
- Vintage:** NV
- Volume:** 750ml
- Vineyard:** The Drappier vineyard covers 100 hectares and constitutes the Houses 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 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
- 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:** 43567