

DRAPPIER

Millesime Exception - Vintage 2013



Category:	WINE	
Style:	CHAMPAGNE	
Variety:	VINTAGE	
Region:	URVILLE	
Vintage:	2013	
Volume:	750ml	
Vineyard:	The vineyard of the House, part of which is cultivated organically, constitutes the Drappier cuves 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 Minimal use of sulphur (less than 30 mg/l) Natural settling Alcoholic fermentation for roughly 2 weeks at low temperature Then total and natural malolactic fermentation No filtering The date of disgorgement is printed on each label. liqueurs aged in Limousin oak casks.	
Appearance:	Straw yellow	
Bouquet:	Complex citrus notes, aromas of baked bread, dried fruit and nuts, hazelnuts and almond	
Palate:	A floral touch testifies to the high proportion of Chardonnay while the depth of the Pinot Noir is expressed in the form of red fruits and appealing bitter notes.	
Technical Analysis:		
Packaging:	1 x 750ml	Hancocks Product: 43569