

DRAPPIER

Brut Rose Nature NV



Category: WINE

Style: CHAMPAGNE

Variety: NON VINTAGE

Region: URVILLE

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 the Pinot Noir, in the majority, finds its loveliest expression and allows the production of very elegant, aromatic wines.

Vinification: Ros made using the saigne method with maceration in vats lasting 3 days Only the juices from first pressing the cuves - are used Mechanical low-pressure presses Use of gravity to avoid pumping, thus avoiding oxidisation 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

Bouquet: On the nose, very evocative of strawberry and raspberry with a floral note of rose petals.

Palate: The palate recalls red fruits and is augmented by hints of citrus fruit, mandarin orange and a small, very refined touch of white pepper.

Technical Analysis:

Alcohol: 13.00% Packaging: 6 x 750ml