

DRAPPIER

Clarevallis NV NV



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| Category: | WINE | | |
| Style: | CHAMPAGNE | | |
| Variety: | NON VINTAGE | | |
| Region: | EPERNAY | | |
| Vintage: | NV | | |
| Volume: | 750ml | | |
| Vineyard: | Champagne Clarevallis (the name given by Saint Bernard to the abbey he founded) is made with grapes from the Urville hillsides, organically farmed, planted during the Cistercian period. Clarevallis is the expression landscape and the land that humankind has been tending heresince the 12th century. | | |
| Vinification: | Jurassic Kimmeridgian limestone. Organically farmed land, tilled in part with a horse. Only first press. Use of gravity, Malolactic fermentation, Organic lees from the estate. No filtering, no discoloration & very low sulphites. | | |
| Appearance: | A golden grey colour, very fine, persistent bubbles. | | |
| Bouquet: | Elderberry and violet notes | | |
| Palate: | The limestone minerality is softened by the pinot pulp. A harmonious balance between the discreet dosage and the lovely bitter flavors | | |
| Technical Analysis: | | | |
| Alcohol: | 12.00% | Packaging: | 6 x 750ml |