CARTE D'OR BRUT
CHAMPAGNE DRAPPIER

CHAMPAGNE
DRAPPIER
MAISON FAMILIALE DEPUIS 1808
URVILLE - FRANCE

GRAPE VARIETY
80% Pinot Noir, 15% Chardonnay, 5% Pinot Meunier

PRODUCER
For one of Champagne's most forward-thinking producers, Drappier has no shortage of historic roots. An eighth-generation family business, the house was founded in 1808, and occupies magnificent twelfth-century cellars built by Cistercian monks. Having spearheaded the revival of Pinot Noir in the region, in the 1930s, Drappier continued to innovate. Rosé in a clear bottle was introduced in 1968; extremely low levels of sulphur are used, and there is even a no-added-sulphur cuvée made; the liqueur d'expédition is matured for over fifteen years in oak and demi-johns; and Drappier is the only house to ferment every format, from half-bottles up to the gigantic 30-litre Melchisédech, in the bottle in which it is sold.

VINEYARD
Over half of Drappier's production comes from the family's own vineyards near their base in Urville. Viticulture is close to organic, with horse-drawn ploughing, cover crops and natural fertiliser used.

WINERY
Only the juice from the first pressing – the cuvée – was used, and was transferred to tank by gravity. After a natural settling, the alcoholic fermentation took place over two weeks at a low temperature, followed by complete, natural malolactic fermentation. Five percent of the blend was aged for a year in barrel to give extra depth. Minimal sulphur was used during the production.

TASTING NOTE
A Pinot Noir-based champagne of style and finesse, Carte d'Or offers delicate aromas of white peach, quince and a touch of spice. The dry, elegant palate shows an impressive degree of concentration, along with fine bubbles and a long, crisp finish.



PRODUCT CODE	180100-NV	**ABV**	12%
VINTAGE	NV	**RS**	5 g/l
COLOUR/STYLE	White	**TA**	4.2 g/l (Tartaric)
COUNTRY	France	**CLOSURE**	Natural cork
REGION	Champagne	**BOTTLE SIZE**	75cl
SUBREGION	Champagne	**BOTTLES PER CASE**	6
APPELLATION/CLASSIFICATION	Champagne		

CONTAINS SULPHITES	Yes
SUITABLE FOR VEGANS	Yes
SUITABLE FOR VEGETARIANS	Yes

ROSÉ DE SAIGNÉE BRUT
CHAMPAGNE DRAPPIER

CHAMPAGNE
DRAPPIER
DOMAINE FAMILIAL DEPUIS 1808
URVILLE - FRANCE

GRAPE VARIETY
100% Pinot Noir

PRODUCER
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VINEYARD
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WINERY
This is a rosé de saignée, in which the juice was left on skins for three days, then transferred to fresh tanks by gravity. After a natural settling, the alcoholic fermentation took place over two weeks at a low temperature, followed by complete, natural malolactic fermentation. The wine was bottled without filtration, and spent at least two years on lees before disgorgement. Minimal sulphur was used during the production.

TASTING NOTE
A beautifully balanced style of rosé: elegant yet full of character. Pretty red berry aromas lead to a delicate palate of summer fruit and herbs, finishing crisply dry and refreshing.



PRODUCT CODE	180115-NV	**ABV**	12%
VINTAGE	NV	**RS**	6 g/l
COLOUR/STYLE	Rosé	**TA**	4.2 g/l (Tartaric)
COUNTRY	France	**CLOSURE**	Natural cork
REGION	Champagne	**BOTTLE SIZE**	75cl
SUBREGION	Champagne	**BOTTLES PER CASE**	6
APPELLATION/CLASSIFICATION	Champagne	**EAN**	3469380630417

CONTAINS SULPHITES	Yes
SUITABLE FOR VEGANS	Yes
SUITABLE FOR VEGETARIANS	Yes