

# CHAMPAGNE DRAPPIER

AOC Champagne  
Sparkling Brut



## TERROIR

This Drappier Blanc de Blancs draws its expression from the limestone soils of the Kimmeridgian Jurassic of Urville, combined with the classic Champagne chalk. This exceptional terroir, cultivated using sustainable practices, brings to the wine a fine and mouth-watering minerality, as well as a characteristic freshness. The majority blend of Chardonnay, complemented by a small percentage of Blanc Vrai, offers a balance between elegance and complexity.

## HARVEST

The harvest is pressed with a low-pressure plate press, retaining only the first press. The winemaking process is carried out by gravity with natural settling, ensuring maximum quality of the juices. Malolactic fermentation brings a balanced roundness.

## WINEMAKING

Unfiltered and very low in sulfites, this wine benefits from 30 months of aging in bottle, with 5% of the wines aged in wood for more complexity and structure. The dosage is moderate at 6.5 g/L, preserving freshness and finesse.

## TASTING

On the nose, this Blanc de Blancs reveals delicate aromas of white peach, fresh pear, as well as elegant floral notes, notably peony. On the palate, it seduces with its marked minerality, supported by a fine biscuity touch. The texture is creamy and enveloping, with a constant freshness that gives it balance and liveliness. An elegant champagne, both gourmet and refined.

## FOOD PAIRINGS

Ideal for an aperitif or with tapas, this Blanc de Blancs pairs perfectly with a foie gras pâté en croûte or a volaille paupiette. Simple, gourmet, and elegant pairings that highlight the freshness and minerality of the champagne. This Blanc de Blancs is ready to drink today, offering freshness and elegance. It can be kept for up to 3 years to gain roundness and complexity, without losing its liveliness and minerality.