

CHAMPAGNE DRAPPIER

AOC Champagne
Sparkling Brut



TERROIR

The Clarevallis Brut Organic draws its personality from the limestone and Jurassic chalk soils of the Urville estate, cultivated using organic farming methods. The respectful winemaking process, which includes partial soil work with horses, preserves the richness and purity of the grapes, mainly Pinot Noir. This exceptional terroir gives the champagne an elegant minerality, complemented by the roundness and natural tension of the grape varieties, expressed in a delicate and fine balance.

WINEMAKING

The Clarevallis comes from the first press, vinified by gravity with natural settling and complete malolactic fermentation. The wine is made with organic yeasts from the estate, without filtration or discoloration, and extremely low in sulfites (20 mg/l).

AGEING

About 5% of wines are aged in wood, bringing complexity and structure. The light dosage of 4 g/L emphasizes the freshness and aromatic purity of this organic cuvée.

TASTING

The Clarevallis Brut Organic has a grey gold color, animated by a very fine and persistent mousse. The nose opens with delicate floral aromas of elderflower and violet, accompanied by a rounded limestone minerality enhanced by the generous pulp of Pinot Noir. On the palate, the tension is balanced, with a discreet dosage that brings out pretty bitters and dynamic freshness. An elegant, fresh, and naturally gourmet cuvée. This champagne is ready to drink today, offering a beautiful freshness and a vibrant aromatic expression. It can be stored for 3 to 5 years in the cellar, during which time it will gain in complexity and depth, while retaining its minerality and liveliness.

FOOD PAIRINGS

This champagne shines brightly with fresh and modern pairings. As an aperitif, it reveals all its finesse with marinated fish skewers, enhanced with a hint of citrus. It will also enhance a roasted salmon fillet or a lemon tart equally well.