

CHAMPAGNE DRAPPIER

AOC Champagne
Sparkling Brut



TERROIR

The grapes of the Charles de Gaulle cuvée grow on an exceptional terroir, a Jurassic Kimmeridgian limestone soil from Urville. This rich and deep terroir gives the champagne a pronounced minerality, a beautiful structure, and an elegant aromatic expression, typical of wines from chalky soils. Sustainable farming practices and organic certification ensure remarkable quality and respect for the terroir.

WINEMAKING

This vintage comes from the first pressing, vinified by gravity with natural settling. Malolactic fermentation is carried out to ensure balance and roundness.

AGEING

The wine is unfiltered and very lightly sulfured, with partial aging in wood and extended bottle aging of 36 months in the cellars of the house. This meticulous care gives the cuvée finesse, complexity, and an airy texture.

TASTING

The nose reveals a very delicate aroma, with hints of fresh citrus, crisp apple, almond, and a delicate touch of nutmeg. In the mouth, the blend offers remarkable complexity, a light foam, and slightly candied notes that bring an elegant sweetness without weighing down the wine. A balanced expression between freshness, aromatic richness, and finesse. Ready to be enjoyed today, this champagne offers finesse and complexity. It can be stored in a cellar for 5 to 8 years, during which it will develop deeper aromas while maintaining its freshness and balance.

FOOD PAIRINGS

This Champagne is ideal as an aperitif with lemon and basil marinated shrimp or salty Parmesan and rosemary shortbreads, highlighting its freshness and finesse. At the table, it pairs perfectly with a scallop carpaccio, where the delicate texture and minerality of the wine fully express themselves. It also accompanies a truffled Brillat-Savarin, whose richness balances the liveliness of the blend. For the main course, indulge in an asparagus and Parmesan risotto, a gourmet and elegant pairing.