

# CHAMPAGNE DRAPPIER

AOC Champagne  
Sparkling Brut



## TERROIR

The Exceptional 2018 Vintage flourishes on limestone and chalk soils from the Kimmeridgian Jurassic, known for their mineral richness and excellent drainage capacity. These ancient soils, characteristic of the Urville terroir, give the wine a vibrant freshness, a pronounced minerality, and a beautiful structure, while preserving the pure expression of Pinot Noir and Chardonnay from sustainable farming practices.

## WINEMAKING

This vintage is exclusively made from first-press juices, vinified by gravity and without pumping to preserve aromatic purity and avoid any oxidation. The aging process is entirely carried out in oak barrels, which brings complexity, structure, and elegance. The wine ages on lees for 4 years, developing a silky texture and deep aromas before bottling.

## AGEING

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## TASTING

The 2018 Exception Vintage presents a pale yellow robe with bright reflections, and fine and persistent effervescence. The nose opens with elegant aromas of ripe white fruits, white flowers, and toasty notes from barrel aging. On the palate, the texture is rich and creamy, supported by a beautiful mineral freshness. The finish is long, marked by a delicate bitterness and refined aromatic complexity. This 2018 Exception Vintage can be enjoyed today for its freshness and aromatic complexity. It can also evolve in the cellar for 3 to 5 years, refining its aromas and gaining depth, while maintaining its liveliness and balance.

## FOOD PAIRINGS

This Exceptional Vintage 2018 pairs wonderfully with bold and refined dishes. As an aperitif, it reveals all its freshness and complexity with a vitello tonnato, a perfect blend of sweetness and acidity. On the table, it enhances a mushroom risotto, whose richness elegantly mixes with the texture of the champagne. Lastly, it balances well with aged sheep's cheese, bringing character and indulgence to conclude the tasting.