

CHAMPAGNE DRAPPIER

AOC Champagne
Sparkling Brut



TERROIR

This Champagne Drappier Carte d'Or is based on limestone soils from the Kimmeridgian Jurassic, a unique terroir that brings deep minerality and a beautiful expression of freshness to the cuvée. Sustainable reasoned farming ensures respect for the natural environment and the quality of the grapes, guaranteeing an authentic and rich expression.

WINEMAKING

The grapes are pressed in a first press with a low-pressure plate press to preserve the quality of the juice. Vinification is done by gravity with natural settling. Complete malolactic fermentation brings roundness and balance.

AGEING

This champagne is produced without filtration or decoloration, with 5% of the wines aged in wood for added complexity. It also includes 40% of reserve wines, and is very low in sulfites. The dosage is moderate at 6.5 g/L, emphasizing its freshness and tastiness.

TASTING

With a dominance of Pinot Noir, this Champagne offers an experience close to Blanc de Noirs. Its color is bright and its bubble fine. The nose opens with rich aromas of stone fruits, notably white peach, accompanied by spicy notes that announce a powerful and complex palate. On the palate, the structure is vinous, with a beautiful aromatic richness. This champagne is ready to be enjoyed today, offering a nice freshness and immediate aromatic richness. It can be stored in the cellar for up to 3 years, during which time it will gain in roundness and complexity, without losing its vitality and balance. A champagne to be enjoyed young for its fruity and spicy qualities.

FOOD PAIRINGS

The Carte d'Or vintage goes well with accessible yet tasty dishes, with a touch of finesse. It enhances a vol-au-vent of chicken with morel mushrooms, where the creamy sauce highlights the richness of the champagne. It pairs perfectly with a cod fillet cooked in parchment with a lemon and thyme emulsion, revealing its minerality and delicacy. For dessert, the thin tart with caramelized apples, cinnamon, and sliced almonds gently extends the tasting experience.