



GRAPE-TO-GLASS

wines worth sharing

Drappier 'Carte d'Or' Brut NV

Grape Varietals:	80% Pinot Noir, 15% Chardonnay & 5% Pinot Meunier
Growing Region:	Urville, Côte des Bar - France
Owner / Chef de Cave:	Michel Drappier - *(7 th Generation)



I was due to visit the Drappier family this year..., to catch-up with André, Michel, Charline & Antoine Drappier (6th, 7th & 8th generations) in the hamlet of Urville Located in the south-east corner of the Champagne region where you will find their vineyards and winery. They are such a charming, humble and hardworking family who recently added the 9th generation to the lineage with Charline having a son.

The Carte d'Or cuvée perfectly showcases the Drappier style. Being crafted with a very high proportion of Pinot Noir, it is almost in the ilk of Blanc de Noirs. They also use time-honoured, low impact methods in the vineyard, where possible none, or low levels of sulphur during the whole vinification process and at bottling along with no filtration. This practice producing expressive Champagnes. The family passionately practice a sustainable and low intervention growing and wine making ethos. 5% of the cuvée is matured in oak barrels for a year to add complexity and texture. 40% of the final cuvée is reserve wines and it is bottled unfiltered with a low dosage and minimal sulphur.

This Carte d'Or label was first launched in 1952 - and is well known by those in the know as a broad, well-structured style of non-vintage Champagne with a natural charm.

In the glass you will have a luminous pale gold colour with an active medium bead. On the engaging aroma you have red apples, ripe peaches, quince and a ginger note. This non-vintage Champagne has a broad textured mouthfeel along with a relaxed complexity. Plus showcasing its characteristic nuance of quince jelly that lingers on the deceptive dry finish. *Treat yourself - this wine is worth sharing.*

This Drappier 'Carte d'Or' Brut NV has 12% Alc./Vol. - with a dosage of 6.5g/L. Chill gently and served in a generously shaped tulip glass at 8°- 10°C.

Cellaring Potential:

Drinking perfectly well this season; plus it will hold its character for another 2 - 3 years.

Food Pairing Suggestions:

Perfect wine pairing with seasoned shellfish, stuffed crab, Thai fish cakes, bbq'd or smoked fish, chicken & walnut salad, pumpkin gnocchi & with aged cream cheeses - *enjoy.*

A non-vintage Champagne with a broad palate and natural charm.

