



GRAPE-TO-GLASS

wines worth sharing

Drappier 'Blanc de Blancs' Grand Cru 2015

Grape Varietal:	100% Chardonnay
Growing Region:	Avize, Chouilly & Cramant - classified Grand Cru
Owner / Chef de Cave:	Michel Drappier - *(7th Generation)



The Drappier Family craft strong, terroir driven styles of Champagne. Typically their Champagnes are crafted with a very high proportion of Pinot Noir, with many on the verge of being described as a 'Blanc de Noirs'. They also use time-honoured, low impact methods in the vineyard, and where possible none, or low levels of sulphur during the whole vinification process and at bottling, along with no filtration. These practices producing expressive Champagnes. The family passionately practice sustainable, organic and bio-dynamic activities with a focus on low intervention growing and winemaking ethos.

The fruit for this wine was grown mainly on the Jurassic limestone of the Côte des Bars, with the Chardonnay for this 'Blanc de Blancs' Grand Cru 2015 cuvée expressing a charming minerality. As the hand-harvested fruit came down to the wine winery in Urville, this wine was crafted from exclusively just the first pressings, with this 100% Chardonnay Champagne expressing both varietal finesse and developed richness. This poised 2015 'Blanc de Blancs' is sourced from classified Grand Cru vineyards, with a low sugar dosage of 4g/l (with the liquor dosage being matured for around 15 years in oak barrels).

Even after 5 years of aging in their cellars, this Champagne has a lively and honest purity to its aroma. Showcasing ripe summer fruits, wildflowers, honeysuckle, citrus fruits, pinenuts and a mineral note. This cuvée is well balanced with a remarkable breadth and a sturdy mineral core. Time has added a touch of brioche-toast, which supports the candied citrus flavours, green apple slices, peach skin, and a seam of creamy vanilla lifted by natural acidity keeping the plate elevated and bright. This engaging wine has a stealthy generous nuance, with a good length to the finish. *Treat yourself - this wine is definitely worth sharing.*

This Drappier 'Blanc de Blancs' Grand Cru 2015 has 12% Alc./Vol. Crafted in an Extra Brut style, with a dosage of 4g/L. Chill gently and served in a generously shaped aromatic wine glass at 9°- 10°C.

Cellaring Potential:

Drinking perfectly well this season; plus it will age gracefully for another 5 - 6 years.

Food Pairing Suggestions:

Perfect wine pairing with fresh lobster, crayfish, stuffed crab, seafood tagliatelle, roast chicken w/ seasonal vegetables, pumpkin gnocchi, roasted artichoke salad & with mild creamy cheeses on crusty bread - *enjoy.*

A complex 'Blanc de Blanc' Champagne with a strong mineral core.

