



GRAPE-TO-GLASS

wines worth sharing

Drappier 'Brut Nature' Zero Dosage NV

Grape Varietal:	100% Pinot Noir
Growing Region:	Urville, Côte des Bar - France
Owner / Chef de Cave:	Michel Drappier - *(7th Generation)



It has been a few years now since I last caught up with André, Michel, Charline & Antoine Drappier (the 6th, 7th & 8th generations) in the town of Urville (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 a 9th generation to the lineage with Charline having a son in 2020.

Today the eighth generation work in and cultivate their dynamic vineyards applying sustainable, organic viticulture and bio-dynamic practices, along with using forgotten grape varieties such as Arbane, Petit Meslier and Blanc Vrai. Plus a number of their own vineyards are worked on by draught horses.

But it must be stated or made clear that this raw natured Champagne is a 'Blanc de Noirs', as it is crafted from 100% Pinot Noir grapes, but with no skin contact, and expressing the essence of this grape varietal and showcasing a distinct mineral style.

The vineyard from where the fruit for this wine was sourced came from Jurassic Kimmeridgian limestone. Once the hand-harvested fruit came a short distance to the winery only the first pressings were used, which was gravity fed from the ground level to their underground cellars. The wine went through traditional fermentation, natural settling and no added sulphur, then ageing on lees in bottle for around 36 months. The wine was not filtered and at bottling had less than 35mg/L of sulphur.

A subtle and mysterious aroma of yellow plums, citrus fruits, lemon grass and a hint of minerality. This Champagne has an invigorated mousse showcasing on the engaging palate crisp green apples, white peaches, a generous splash of citrus juices, a distinct mineral core and a note of crostini. As one can imagine with zero dosage, this is a bone-dry Champagne with a raw honesty and a taut finish.

Treat yourself - this wine is definitely worth sharing.

This Drappier 'Brut Nature' Zero Dosage NV has 12% Alc./Vol. Zero Dosage. Chill gently and served in a generously shaped aromatic wine glass at 8°- 10°C.

Cellaring Potential:

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

Food Pairing Suggestions:

Perfect wine pairing with fresh shellfish, crab spring rolls, ceviche fish, chicken & walnut salad, pesto gnocchi, feta, beetroot & pomegranate salad & with young goat cheese on crostini - enjoy.

A non-vintage 'zero-dosage' Champagne with an upbeat, raw palate.

