

Drappier Carte d'Or Extra Brut NV



Origin

Country	France
Wine Region	Champagne
Winery	Drappier

Technical Data

Grape Varieties	Pinot Noir, Chardonnay and Meunier
Type	Sparkling white wine, Extra Brut
Bottle Sizes Available	200 ml, 750 ml
Closure	Natural cork

Vinification

The juice is pressed with the press calibrated at low pressure. Only first pressing are used for the cuvee. Vinification by gravity with natural settling, followed by malolactic fermentation. The wine is non-filtered and not discoloured. 5% of the wines are matured in oak casks and 40% of reserve wines are used as well as very little sulphur.

Ageing

3 years in the cellar and 6 months after disgorgement. Dosage 5 g/l.

Description

In Brief

The cuvee Carte d'Or expresses the identity of our house directed by the same family since 1808. The wine reveals all the aromas of the noble grape variety Pinot Noir which constitutes at least 80% of the blend.

Tasting notes

With a very high proportion of Pinot Noir one is savouring what is nearly a Blanc de Noirs. A Champagne of great aromatic richness. The taste begins with stone fruits such as white peaches, then a spicy note emerges in a powerful and complex mouthfeel. A vinous Champagne of grand complexity, with a characteristic touch of quince jelly.

Food Pairing

Ideal as an aperitif, with white meat, fish of firm character and texture, cheeses. Serve at 7°C.

Notes

