

DRAPPIER

Carte d'Or Magnum NV



| | | | |
|----------------------------|--|------------|--------|
| Category: | WINE | | |
| Style: | CHAMPAGNE | | |
| Variety: | NON VINTAGE | | |
| Region: | URVILLE | | |
| Vintage: | NV | | |
| Volume: | 1L | | |
| Vineyard: | The Drappier vineyard covers 100 hectares and constitutes the House's essential trump card | | |
| Vinification: | Only the juices from first pressing - the cuvées - are used. Alcoholic fermentation for roughly 2 weeks at low temperature. Then total and natural malolactic fermentation. No filtering. Minimal use of sulphur. 5% of the wines are matured in barrels for 1 year to enrich the cuvée. Dosage: 7 g/l | | |
| Bouquet: | Aromas of stoned fruits such as white vineyard peach | | |
| Palate: | A spicy hint announces a powerful and complex palate. A vinous Champagne of lovely complexity with a characteristic note of quince jelly | | |
| Technical Analysis: | | | |
| Alcohol: | 12.00% | Packaging: | 3 x 1L |