

CARTE D'OR

80% PINOT NOIR, 15% CHARDONNAY, 5% MEUNIER

The cuvée Carte d'Or expresses the identity of our house directed by the same family since 1808. In Urville the heart of the Côte des Bar, we cultivate all that is natural and authentic in keeping with a great wine of Champagne.



“Vinous Pinot Noir, mineral Chardonnay, my father André Drappier drinks it every day since 1952, he is 91 years old!” - Michel Drappier

The Drappier vineyard covers 100 hectares and constitutes the House's essential trump card. Since 1808 our family has used its skill to select parcels of land which are particularly well exposed and extremely rich in limestone. For the most part they are located around Urville, where Pinot Noir, the predominant grape variety, finds its loveliest expression and allows the production of very elegant, aromatic wines.

Vinification of the Carte d'Or cuvée

- Limestone soil
- Jurassic Kimmeridgian limestone and chalk
- Press calibrated at low pressure
- Only first pressing (the “Cuvée”) used.
- Vinification by gravity
- Natural settling
- Malolactic fermentation
- Non-filtered and not discoloured
- 5% of the wines matured in oak casks
- Reserve wines 40%
- Very little sulphur
- Dosage : 6.5 g/l



Champagne Drappier's Carte d'Or is known for its availability in large format bottles. As big as 30 Liters!

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 vineyard peaches. A spicy note emerges in a powerful and complex mouthfeel. A vinous Champagne of grand complexity, with a characteristic touch of quince jelly.

Serving suggestions: Ideal as an aperitif, with white meat, fish of firm character and texture, Chaource cheese.

Serve at: 45°F.

Also:

DECANTER - 91 POINTS

Part of The best non-vintage Champagnes to buy. Described by Drappier as ‘almost a blanc de noirs’, this Pinot Noir-dominant wine sourced from the Côte des Bar is the house’s calling card. 5% of the cuvée is matured in barrels for a year for added complexity and texture, and it’s bottled unfiltered with a fairly low dosage of 7g/l. There are some melon and apple scents on the nose along with a splash of red fruits, while the palate is intense, with notes of apple, quince and grape wrapped in a red-fruit veil. It’s full-bodied and long, with a lovely texture from the red wine tannins and oak-matured portion.

Also: Wine Spectator-90 Points

CHAMPAGNE
DRAPPIER
Carte d'Or
 BRUT
 DOMAINE FAMILIAL DEPUIS 1808 - URVILLE - FRANCE

Disgorged in April 2021, Drappier's new NV Brut Carte d'Or delivers attractive aromas of golden orchard fruit, stone fruit, honeycomb and white flowers. Medium to full-bodied, fleshy and enveloping, it's charming and elegantly vinous, with a flavorful core of fruit, lively acids and a chalky finish.

Wine Advocate-91 Pts
www.DreyfusAshby.com

