



QUATTUOR – BLANC DE QUATRE BLANC

25% ARBANNE, 25% PETIT MESLIER, 25% BLANC VRAI, 25% CHARDONNAY

The Quattuor is the incarnation of originality and know-how which the Drappier family has honed since 1808. Produced from an assemblage of white grape varieties of Champagne, this Blanc de Blancs allies the identity of its roots with the impertinence of modern winemaking.



A little chamber music, luminous for four instruments. A rare moment.

- 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 Quattuor

- Jurassic Kimmeridgian limestone
- A sustainable and organic ethos
- Mechanical low-pressure presses
- Only first pressing (the "Cuvée") used.
- Use of gravity
- Natural settling
- Malolactic fermentation
- Very low sulphites
- 36 months on the lees
- Dosage : 4,2 g/l

FOOD PAIRINGS:

- Ideal as an aperitif.
- Perfect with spring vegetables tart, seafood blanquette, veal carpaccio with white truffles.
- Serve at: 45°F.

TASTING NOTES:

- Aromas of very fresh grapes and citrus fruits evolving towards notes of honeyed apples and fig jam, borne by a bouquet of white flowers.
- On the palate, a Champagne with great freshness, mineral and chiselled, and a very persistent finish.



Attractive bouquet of honeycomb, crisp yellow orchard fruit, dried white flowers, marzipan and toasted walnuts. The wine is medium to full-bodied, broad and crisply fleshy, with a deep core of fruit, an elegant pinpoint mousse and tangy balancing acids, concluding with a long, nutty finish.

This is a terrific rendition of this rare bottling, and it's more than a mere curiosity: indeed, it's well worth seeking out.

Wine Advocate-93 Pts

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