

BRUT NATURE SANS SOUFRE

100% PINOT NOIR

In Urville, at the heart of the limestone terroir of the Côte des Bar, the Pinot Noir expresses itself in a unique purity. Created without sulphites or dosage liqueur, this Brut Nature keeps only the essentials: the fruit of its place.



The vine shoots, the pulp of the Pinot, Yeasty, ethereal, a moment of absolute purity.
 - Michel Drappier



Without dosage but even so exhibiting a remarkable roundness thanks to the maturity of the fruit and the time spent down in our cellars, this cuvée evokes lovely apples and Williams pear, with a hint of citrus fruits.

Vinification of the Brut Nature Without Sulphur cuvée

- Jurassic Kimmeridgian limestone and chalk
- Asustainable and organic ethos
- Mechanical low-pressure presses
- Only first pressing (the “Cuvée”) used.
- Use of gravity
- Natural settling
- Malolactic fermentation
- No filtering
- No added sulphites
- 24 months on the lees
- Dosage: 0 g/l

FOOD PAIRINGS:

- Ideal as an aperitif.
- The perfect accompaniment for seafood, sashimi or even soft goat’s cheese.

Serve at:

- 45°F.

TASTING NOTES:

- Very fresh nose, evoking pear, lemon and hazelnuts.
- On the palate, a very dry, mineral Champagne bursting with life.
- It will delight enthusiasts and purists on the lookout for new tastebud sensations.
- Recommended for those allergic to sulphur.



CHAMPAGNE
André et Michel
DRAPPIER
 SANS AJOUT DE SOUFRE
 BRUT NATURE
 100% PINOT NOIR ZERO DOSAGE

Ripe berry and floral notes on the nose ride the palate's lacy texture, along with flavors of almond biscotti and lemon pith, with a chalky underpinning. Racy and refreshing, but harmonious overall. Drink now through 2023.

Wine Spectator-92 Pts
www.DreyfusAshby.com