

# Drappier Handcrafted Champagne

~ The largest organic grower in Champagne ~ Estate produced

~ Organically farmed ~ 1st carbon neutral Champagne house

~ Handcrafted for 8 generations



## 2005 Champagne Drappier Oenotheque

60% Pinot Noir, 40% Chardonnay

*The DRAPPIER estate covers 75 hectares. It is the key asset of the character and the regularity of our wines. Since 1808 our family has been able to select particularly well exposed plots on extremely calcareous soils, producing expressive and aromatic Champagnes.*

*Oenotheque is the family's private collection. We keep our rare vintages in the confidentiality of our vaults dating from the 12th century and of our cellars in Reims.*

*By disclosing them, we share the memory of the house.*

### VARIETIES:

- Pinot Noir 60%  
(very characteristic red fruit aromas)
- Chardonnay 40%  
(elegance and freshness)

### WINE MAKING:

- Only "Cuvées" are used (1st pressing) on a membrane press (low pressure).
- From the press to the tanks without pumping, using gravity.
- Natural decantation.
- Total acidity 4,5 g/l (H2 SO4), with a liquor matured in oak barrels.
- Natural fining in winter, no filtration.
- 12% Alc.
- Racking and malolactic fermentation straight away at a temperature of 18°C.
- Fining at a low temperature in the winter (5° to 8°).
- No centrifugation, no filtration.
- Low dosage: 4g/L



### AGING:

- Over 16 years on the lees

### DESCRIPTION BY THE DRAPPIER FAMILY

The 2005 Vintage is very well balanced in the Côte des Bar, South of Champagne. It presents a beautiful aromatic richness with notes of both candied fruits and dried flowers. On the palate, notes of dried fruit, linden and quince jelly combine in a rare harmony. The very low dosage of 4g/L (liqueur being matured in oak barrels for 25 years) ensures a light and persistent finish.

