

Drappier Handcrafted Champagne

~ The largest organic grower in Champagne ~ Estate produced

~ Organically farmed ~ 1st carbon neutral Champagne house

~ Handcrafted for 8 generations

2007 Champagne Drappier Oenothèque

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.

Oenothèque 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 4,4 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 14 years on the lees

DESCRIPTION BY THE DRAPPIER FAMILY

Oenothèque 2007 reveals a beautiful aromatic profile with a lot of freshness, elegant and delicate white fruits aromas and a subtle minerality. The very low dosage of 4g/L (liqueur being matured in oak barrels for 25 years) ensures a light and persistent finish.

