

History

- A family-owned winery founded in 1808, currently run by 3 generations of the Drappier family.
- The Estate is located on an old abbey cellar, built in 1152.

- Favorite Champagne of Charles de Gaulle; still poured at the French Presidency



Winemaking

- Low sulfites to no sulfites. Low dosage using a house-made liquor
- Big formats: unique in Champagne, Drappier produces up to 30L bottles, carrying out the “prise de mousse” in the original bottle.

Vineyards

- 60 hectares of vineyard owned, including 15 hectares certified organic.
- Located in the Aube region, in South Champagne, famous for its Pinot Noir, but also growing Chardonnay, Pinot Meunier and old varieties: Arbanne, Petit Meslier, Blanc Vrai

Trop m'en Faut!

It marks a return to the wine of yesteryear, with the signature taste of 100% Fromenteau (what we call Pinot Gris in Champagne). With its coppery skin, this grape was once common in Aube, where it was used in “grey” wines. It is now extremely rare. Rich, silky and ample, Fromenteau makes for a golden wine with subtle notes of fruit. As single variety wines with no added sugar are so important to the Drappier family, Trop m'en Faut! naturally had to be a Brut Nature.

Following an experimental phase during the 2015 harvest, this grape reaches new heights with a blend of the 2017 and 2018 vintages. Our vineyard grows on the Jurassic Kimmeridgian soil of Urville and all of our wine is certified organic. The minerality of the limestone contrasts with the round, almost exotic Fromenteau.

“Trop m'en faut” is a play on words: it takes the sounds of each syllable of “Fromenteau”. This style of wordplay, invented by Rabelais in the sixteenth century, changes the syllables of one phrase to create another. One translation of this quaint, old saying might be, “So good that you can never get enough!”

- PLOT:** Les Truchots, certified as organic (Ecocert), worked by horses led by Antoine Drappier.
SOIL: Superior Jurassic Kimmeridgian limestone (southern exposure).
BLEND: 100% Fromenteau. 50% from the 2017 Vintage, 50% from the 2018 Vintage.

Trop m'en Faut! Champagne

100% Pinot Gris (Fromenteau)

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Vinification of the Trop m'en Faut! ... ~ No added sugar ~ No filtration, no clarification. ~ Natural malolactic fermentation. ~ Low in sulfur. ~ Aged on laths for 24 months. ~ DOSAGE: 0g/L.

Notes: A pale golden-yellow. Notes of ripe Mirabelle plum, its effervescence softened by the taste of acacia honey.

Food Pairing: At 44°F. Paired with spaghetti alla bottarga, summer vegetable tian, lightly spiced chicken stew.

Decanter - 93 Points

Part of Johan Castaing: My top 10 Champagnes of 2021 Drinking Window: 2021 - 2030 Produced entirely with organically farmed Fromenteau grapes sourced from the Truchots parcel near Urville in the sector of Côte des Bars, using wine from two vintages - 2017 and 2018 - in equal parts. Some ageing in oak casks before being bottled under cork in April 2019. Deep yellow hue. Delicate notes of fresh fruit including pear but also exotic ones of guava and gentle spices including vanilla. On the palate, it is juicy and fleshy with quite a round, soft, even waxy mouthfeel along with a pronounced taste of spices. There is also underlying structure and racy acidity that give poise and balance, especially on the long, elegant, and refreshing finish, with an added touch of complexity provided by a welcome touch of beguiling bitterness for this outstanding Champagne made with the Fromenteau grape. Dosage: 0g/L. Disgorgement: June 2021.

