

Carte d'Or

80% Pinot Noir, 15% Chardonnay, 5% Meunier

The cuvée Carte d'Or expresses the identity of our house directed by the same family since 1808. In Urville the heart of the Côte des Bar, we cultivate all that is natural and authentic in keeping with a great wine of Champagne.



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“Vinous Pinot Noir, mineral Chardonnay, my father André Drappier drinks it every day since 1952, he is 91 years old!” - 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 the Carte d'Or cuvée

- Limestone soil
- Jurassic Kimmeridgian limestone and chalk
- Press calibrated at low pressure
- Only first pressing (the “Cuvée”) used.
- Vinification by gravity
- Natural settling
- Malolactic fermentation
- Non-filtered and not discoloured
- 5% of the wines matured in oak casks
- Reserve wines 40%
- Very little sulphur
- Dosage : 6.5 g/l



Champagne Drappier's Carte d'Or is known for its availability in large format bottles. As big as 30 Liters!



Tasting notes: With a very high proportion of Pinot Noir one is savouring what is nearly a Blanc de Noirs. A Champagne of great aromatic richness. The taste begins with stone fruits such as white vineyard peaches. A spicy note emerges in a powerful and complex mouthfeel. A vinous Champagne of grand complexity, with a characteristic touch of quince jelly.

Serving suggestions: Ideal as an aperitif, with white meat, fish of firm character and texture, Chaource cheese. **Serve at:** 45°F.

James Suckling-91 Points

This has aromas of pear tart, pie crust, praline and apricot. Bright, with a creamy mousse and attractive biscuity and nutty layers. Dry feel at the end. 80% pinot noir, 15% chardonnay and 5% pinot meunier. Dosage 5,5 g/L. Disgorged in April 2022. Unfiltered. Drink now.

Jeb Dunnuck-91 Points

There is 80% base wine from the 2019 vintage and the remainder reserve wine. This is their historical style, with the nose offering up aromas of ripe apricot, yellow flowers, and cherry liqueur. The palate is round and a bit more structured, with more stone fruit and kirsch. Drink 2022-2032.

Burghound-90 Points

(80% pinot noir, 15% chardonnay, 5% meunier, SRP \$60, 6.5 g/L). Attractively layered aromas include those of just sliced apple, zest, brioche, quinine and a whiff of mature fruit. There is good verve to the bright yet nicely rich medium weight flavors that possess solid depth and good persistence on the balanced finish that drinks drier than the indicated dosage would suggest. 90/now+

Also: Wine Spectator-90 Pts

