

## CHARLES DE GAULLE

80% Pinot Noir, 20% Chardonnay

*Emblematic figure in the History of France, General de Gaulle was a faithful client of Maison Drappier, close to the General's country house at Colombey les Deux Eglises. We pay tribute to the great man in this cuvée which reveals itself in power, character and elegance.*



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*The encounter of a land and a man in a moment of intimacy.  
- 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 Charles de Gaulle Cuvée

- Jurassic Kimmeridgian limestone
- A sustainable and authentic ethos
- Mechanical low-pressure presses
- Only first pressing (the "Cuvée") used.
- Use of gravity
- Natural settling
- Malolactic fermentation
- No filtering, no discoloration
- Partly aged in oak
- Very low sulphites
- 36 months on the lees
- Dosage: 7 g/l

### Tasting notes:

- Very fine nose of citrus fruits, apple, almond or perhaps nutmeg.
- When it reaches the palate the Charles de Gaulle Cuvée exhibits a remarkable complexity, with an airy mousse and lightly candied notes.

**Serving suggestions:** Ideal as an aperitif. Pheasant stuffed with foie gras, mixed green salad with strips of guinea fowl, Brie de Meaux.

**Serve at:** 46°F.



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### Jeb Dunnuck-94 Points

*From the 2020, 2019, and 2018 vintages, the NV Champagne Charles De Gaulle Brut is 80% Pinot Noir and the rest Chardonnay, with 7 grams per liter of dosage.*

*It's forward with ripe aromas of cherry liqueur, saline, and fresh flowers.*

*Medium to full-bodied but powerful and assertive on the palate, it brings forward wonderful fruit intensity and a long, pure finish. Long on the palate, with a refined mousse, it has a more classic feel and a warmth on the finish*

*that remains balanced. Drink 2024-2044.*