

## Père Pinot Extra Brut

25% Pinot Noir, 25% Pinot Blanc, 25% Pinot Gris, 25% Pinot Meunier

*Père Pinot is a micro cuvée dedicated to Georges Drappier  
who was known as "Father Pinot".*



This family-friendly cuvée pays homage to generations preceding the current generation on the Drappier estate, and especially George, known as "Père Pinot" (Father of Pinot) in the 1930s.

A winemaker respected in the vineyards of the Aube region in central France, who spent his life defending the Pinot Noir planting in this appellation of origin.

Champagne Père Pinot is made with grapes from the hills of Urville, planted in limestone soil from the Upper Jurassic era.

### Blend:

- 25% Pinot Noir
- 25% Pinot Blanc
- 25% Pinot Gris
- 25% Pinot Meunier

### Winemaking:

- Only the juices from the cuvées, are used.
- Use of gravity to avoid pumping, preventing oxidation.
- Natural destemming.
- Fermented musts (after maceration with the "fromenteau" skins) in large 350 liter barrels.
- No added sulfur.
- 1980 expedition liquor aged in oak barrels.
- With a dosage of just 4.5 g/l, it is an Extra Brut.

### Tasting Note:

- Light amber color with a coppery sheen.
- The aromatic notes are decidedly natural and even wild.
- Light touch of wood with notes of soft leather, plum with cinnamon and pickled cherries.

**Drink:** Now to 2025 **Serve at:** 45°F.

## Wine Advocate - 93 Points

*A micro cuvée named in honor of Georges Drappier, the NV Extra-Brut Père Pinot is a blend of equal parts Pinot Noir, Pinot Meunier, Pinot Blanc and Fromenteau (Pinot Gris). Based on the 2016 vintage and disgorged with 4.5 grams per liter dosage in May 2019, it wafts from the glass with notes of smoky pear, aromatic bitters, orange oil and spices, followed by a medium to full-bodied, vinous and sapid palate that's built around racy acids and enlivened by a pinpoint mousse.*

*This is a serious, gastronomic Champagne that's very original in style, and it will work well at the table.*

