

PÈRE PINOT 2 EXTRA BRUT

25% PINOT NOIR, 25% MEUNIER, 25% FROMENTEAU, 25% BLANC VRAI

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



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George was a winemaker nicknamed «Père Pinot» for advocating the replanting of Pinot Noir in the Aube region. He was also our great-grandfather.

The «Père Pinot» adventure began in 2016, the year we - the three children of the 8th generation - joined the family estate. With this «family wine» we explore our family's winemaking past with great freedom.

For this new tribute, we have reinterpreted a blend of the four Pinots from the appellation, which have been cultivated in our family for several generations.

- Charline, Hugo et Antoine Drappier

Blend: 25% Pinot Noir, 25% Meunier, 25% Fromenteau, 25% Blanc Vrai

Winemaking:

- From the 2020 harvest, the grapes of the four Pinots come from our parcels in Urville.
- A skin maceration of Pinot Blanc was carried out after the harvest.
- Half of the grapes were fermented and aged in quarter-muids (oak barrels) from the Temple Forest (Aube).
- The 1764 bottles produced were disgorged in March 2024, after three years of aging on lees.
- The dosage is 1.8 g/L of aged liqueur.
- The wine is made without added sulfur.

Tasting Note:

Color of coppery rose, notes of wild fruits dominated by blackberry and blueberry, cherry pits, vanilla infusion, with a fresh finish.

Serve at: 45°F. as an aperitif with a fresh salad of peaches, mint, and toasted almonds, or a langoustine tartare with Espelette pepper.

