

Drappier Handcrafted Champagne

~ The largest organic grower in Champagne ~ Estate produced

~ Organically farmed ~ 1st carbon neutral Champagne house

~ Handcrafted for 8 generations

2003 Champagne Drappier Oenothèque

70% Pinot Noir, 30% Chardonnay

The DRAPPIER estate covers 75 hectares. It is the key asset of the character and the regularity of our wines. Since 1808 our family has been able to select particularly well exposed plots on extremely calcareous soils, producing expressive and aromatic Champagnes.

Oenothèque is the family's private collection. We keep our rare vintages in the confidentiality of our vaults dating from the 12th century and of our cellars in Reims.

By disclosing them, we share the memory of the house.

VARIETIES:

- Pinot Noir 70%
(very characteristic red fruit aromas)
- Chardonnay 30%
(elegance and freshness)

WINE MAKING:

- Only "Cuvées" are used (1st pressing) on a membrane press (low pressure).
- From the press to the tanks without pumping, using gravity.
- Natural decantation.
- Total acidity 4,4 g/l (H₂SO₄), with a liquor matured in oak barrels.
- Natural fining in winter, no filtration.
- 12% Alc.
- Racking and malolactic fermentation straight away at a temperature of 18°C.
- Fining at a low temperature in the winter (5° to 8°).
- No centrifugation, no filtration.
- Low dosage: 4g/L



AGING:

- Over 18 years on the lees

DESCRIPTION BY THE DRAPPIER FAMILY

Summer 2003 in France was very hot & dry and led to an early high-quality harvest with expressive grapes. Displaying a beautiful sunny yellow colour, Oenotheque 2003 expresses exquisite summer notes of wild flowers, quince and hay. On the pallet, appear fresh stone fruits aromas with a hint of liquorice.

