

Drappier Handcrafted Champagne

~ The largest organic grower in Champagne ~ Estate produced

~ Organically farmed ~ 1st carbon neutral Champagne house

~ Handcrafted for 8 generations

2004 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 4,15 g/l (H2 SO4), 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 17 years on the lees

DESCRIPTION BY THE DRAPPIER FAMILY

Oenothèque vintage 2004 displays a lovely straw-yellow colour with slightly orange highlights. The nose reveals a beautiful aromatic richness with yellow fruits, peach & nectarine notes as well as spices. On the palate, Oenothèque 2004 offers a high complexity with aromas of orange peel, spices and toasted notes. The very low dosage of 4g/L (liqueur being matured in oak barrels for 25 years) ensures a light and persistent finish.

