

# BRUT NATURE ZERO DOSAGE

100% Pinot Noir

*In Urville, at the heart of the Côte des Bar, Pinot Noir has found the perfect home. Created by Michel Drappier in its "Nature" version, this Blanc de Noirs expresses the essence of this grape variety. A generous yet mineral style.*



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*Closest to nature, a Champagne of character, pure and digestible, for the body and soul.*  
- 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 Blanc de Noir cuvée

- Jurassic Kimmeridgian limestone
- A sustainable and organic ethos
- Mechanical low-pressure presses
- Only first pressing (the "Cuvée") used.
- Use of gravity
- Natural settling
- Malolactic fermentation
- No filtering, no discoloration
- Very low sulphates
- Less than 35 mg/l
- 36 months on the lees
- Dosage: 0 g/l



**Tasting notes:** Golden colour with copper hues. Nose of freshly pressed black grapes, of red, white and citrus fruits. Ample palate with flesh of vineyard peach and bouquet of aromatic herbs. Spicy notes in the finish. A fine tightly knit Champagne of great purity.

**Serving suggestions:** Ideal as an aperitif. The perfect accompaniment for seafood, sashimi or even soft goat cheese. **Serve at:** 45°F.

#### JEB DUNNUCK-93 POINTS

*Disgorged in December 2023, it leaps from the glass with lush aromas of crushed berries, apricot, brioche, honey, and smoky wet stones. The palate is broadly structured, with a pillowing mousse and a rich, chalky texture. A powerfully built wine with the structure to gain in complexity over the coming 8-10 years, it will stand up to richer cuisines and carry through the end of a meal.*

#### JAMES SUCKLING-92 POINTS

*Wild berries, rose petals, grapefruit and bread dough on the nose of this dry, tight and lively Champagne. It's medium-bodied with a fine mousse and crunchy berry flavors. An expressive brut nature. Drink now.*

#### WINE SPECTATOR-91 POINTS

*White cherry, blood orange and pickled ginger notes ride the satiny mousse of this lively Champagne, joined by rich hints of smoked almond, toast point and spun honey. Drink now.*

#### WINE ENTHUSIAST-91 POINTS & EDITORS' CHOICE

*Pinot Noir grown in the limestone plateau of the Côte des Bar is the source for this dry Champagne. While it certainly is dry, it is also a rich wine with a pink grapefruit aroma and taut, mineral texture. The wine will soften as it matures, so drink this bottling from 2025.*

**ALSO: BURGHOUND-90 PTS, TERROIR SENSE-90 PTS.**



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