

CARTE D'OR

80% PINOT NOIR, 15% CHARDONNAY, 5% MEUNIER

The cuvée Carte d'Or expresses the identity of our house directed by the same family since 1808. In Urville the heart of the Côte des Bar, we cultivate all that is natural and authentic in keeping with a great wine of Champagne.



DREYFUSASHBY.COM

The yellow color of the Carte d'Or label was chosen by Micheline Drappier in 1952 following comments from Parisian sommeliers who noted hints of quince jelly during tastings.

Champagne Drappier is the only one that carries out the "prise de mousse" (secondary fermentation), riddling, and disgorging of all bottles, including the famous 27-liter Primat and 30-liter Melchisédech.

Vinification of the Carte d'Or cuvée

- Limestone soil
- Jurassic Kimmeridgian limestone and chalk
- Press calibrated at low pressure
- Only first pressing (the "Cuvée") used.
- Vinification by gravity
- Natural settling
- Malolactic fermentation
- Non-filtered and not discoloured
- 5% of the wines matured in oak casks
- Reserve wines 40%
- Very little sulphur
- Dosage : 6.5 g/l



Champagne Drappier is the only one in the world to produce Melchisédech, the largest bottle in the world, capable of holding 30 liters of Carte d'Or, equivalent to 40 standard 75 cl bottles, or about 240 glasses of Champagne.

Tasting notes: With a very high proportion of Pinot Noir one is savouring what is nearly a Blanc de Noirs.

A Champagne of great aromatic richness. The taste begins with stone fruits such as white vineyard peaches. A spicy note emerges in a powerful and complex mouthfeel. A vinous Champagne of grand complexity, with a characteristic touch of quince jelly.

Serving suggestions: Ideal as an aperitif, with white meat, fish of firm character and texture, Chaucour heese. **Serve at:** 45°F.

JAMES SUCKLING-92 POINTS

Attractive aromas of white peach, dried orange, blanched almond and brioche with subtle hints of dried raspberries and crushed stones. Medium- to full-bodied palate with a creamy texture and delicate mousse. Long and even. Dosage 6.5g/L. Drink now or hold.

JEB DUNNUCK-91 POINTS

Offers notes of fresh apricot, flowers, and fresh biscuits. Medium-bodied, it's fruity, approachable, and delightful on the nose, with a pillowy mousse and a fruity but stony finish. A blend of 2019, 2020, and 2021, disgorged in February 2025, dosage was between 4 and 5 grams per liter using only cane sugar from Martinique.

WINE ADVOCATE-91 POINTS

A classic, well-executed and perfumed Champagne. It evokes aromas of white peach, ripe orchard fruits, pastry and spices. Medium-bodied, round and enrobing, it's delicately vinous and framed by an elegant mousse, with a lovely, mouthwatering, ripe orchard fruits-inflected finish. .

TERROIR SENSE-91 POINTS

Light yellow color. Intense aromas of fresh white and yellow peaches, balsamic oils, herbs, quince jelly and pear. About 40% reserve wines provide depth and complexity to the palate (the liqueurs go back to more than 20 years). The finish has a repeating hint of pear. Almost a Blanc de Noirs, this is mostly Pinot Noir wine (80%), with a little Chardonnay (15%) and Pinot Meunier (5%), about 5% is aged in oak casks and is then bottled with 6.5 g/L dosage. The recipe for this wine has not been adjusted since the Second World War. Drinking window? 2024-2027.

ALSO: WINE SPECTATOR-90 PTS, BURGHOUND-90 PTS

