

CHARLES DE GAULLE

80% Pinot Noir, 20% Chardonnay

Emblematic figure in the History of France, General de Gaulle was a faithful client of Maison Drappier, close to the General's country house at Colombey les Deux Eglises. We pay tribute to the great man in this cuvée which reveals itself in power, character and elegance.



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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 Charles de Gaulle Cuvée

- Jurassic Kimmeridgian limestone
- A sustainable and authentic ethos
- Mechanical low-pressure presses
- Only first pressing (the "Cuvée") used.
- Use of gravity
- Natural settling
- Malolactic fermentation
- No filtering, no discoloration
- Partly aged in oak
- Very low sulphites
- 36 months on the lees
- Dosage: 7 g/l



Tasting notes:

- Very fine nose of citrus fruits, apple, almond or perhaps nutmeg.
- When it reaches the palate the Charles de Gaulle Cuvée exhibits a remarkable complexity, with an airy mousse and lightly candied notes.

Serving suggestions: Ideal as an aperitif. Pheasant stuffed with foie gras, mixed green salad with strips of guinea fowl, Brie de Meaux. **Serve at:** 46°F.

JEB DUNNUCK-95 POINTS

The NV Champagne Charles De Gaulle Brut is a blend of 80% Pinot Noir and 20% Chardonnay, offering notes of orange sherbet and bread dough on the palate. With light, toasted almonds and an underlying intensity of mineral texture and flavor, it does exhibit neutral (oak?) notes of white peach, and the fluffy, pillowowy mousse is elegant, so supple and creamy.

Drink 2025-2040. Disgorged in July 2025 with 7 grams per liter dosage.

JAMES SUCKLING-91 POINTS

Lovely fresh fruit like red apples and raspberries on the nose, alongside ginger cookies.

It's crisp, fresh and dry with bright acidity and light salty undertones.

80% pinot noir and 20% chardonnay. 7 g/L dosage. Drink now.

