

BLANC DE BLANCS

95% CHARDONNAY, 5% BLANC VRAI

Primarily cultivated on the Jurassic Kimmeridgian limestone soil of the Côte des Bar, the Chardonnay expresses itself with a distinctive minerality.

A touch of Blanc Vrai complements this unique Blanc de Blancs with a hint of generosity, common to all Drappier cuvées.



DREYFUSASIBBY.COM

Here is a Chardonnay which steps sideways in deference to its terroir, identical to that of a grand cru Chablis, more than a curiosity, a revelation.

- 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 Blancs cuvée

- Limestone and chalk
- Jurassic Kimmeridgian
- A sustainable and organic ethos
- Mechanical low-pressure presses
- Only first pressing (the "Cuvée") used.
- Use of gravity
- Natural settling
- Malolactic fermentation
- No filtering,
- 5% of the wines are matured in barrels
- 36 months on the lees
- Very low sulphites
- Chardonnay liqueur aged in oak
- Dosage: 6,5 g/l



Tasting notes: The nose brings to mind white peach and pear but also floral notes such as peony. On the palate a mineral Champagne, lightly biscuity, creamy, supple, seductive.

Serving suggestions: Ideal as an aperitif. At the table it goes superbly with white meats, chilled smoked salmon with citrus fruits, tagliatelle with scallops.

Serve at: 45°F.



THE DRINKS BUSINESS
THE CHAMPAGNE MASTERS 2026
SILVER

