

ROSÉ BRUT NATURE

100% PINOT NOIR

This Rosé de Saignée embodies eight generations of Drappier family heritage caring for our historic grape variety, Pinot Noir. The Champagne offers vibrant pink nuances and the aromatic fruity profile following a gentle maceration.



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Freshness of morning dew on red fruits in the garden.

- 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 Brut Nature Rosé cuvée...

- Jurassic Kimmeridgian limestone
- Saignée Rosé with 2 days of maceration
- Mechanical low-pressure presses
- Only first pressing (the "Cuvée") used.
- Use of gravity
- Natural settling
- Malolactic fermentation
- No filtering
- Very low sulphites (Less than 35 mg/l)
- 36 months on the lees
- Dosage: 0 g/l

Tasting notes:

- On the nose, very evocative of strawberry and raspberry with a floral note of rose petals.
- The palate recalls red fruits and is augmented by hints of citrus fruit, mandarin orange and a small, very refined touch of white pepper.

Serving suggestions:

- Ideal as an aperitif. Goes perfectly with salmon carpaccio or scallops, sushi, grilled meats.
- Serve at: 45°F.



JEB DUNNUCK
93 POINTS

The NV Champagne Brut Nature Rosé pours a bright pink-salmon color and offers expressive and attractive aromas of crushed raspberries, rose perfume, cherry blossoms, and chalky earth, with a fine powdery texture. It's a delightful Brut Nature that is approachable and elegant throughout.

Entirely Pinot Noir, 2021 base, disgorged in September 2024.

WINE SPECTATOR
92 POINTS

This deeply berry-cherry-hued rosé Champagne is refined and well-meshed, with a pure beam of pureed raspberry flavors backed by a chiseled spine of acidity. Lively and lacy in texture, with notes of blanched almond, ripe green apple, blood orange zest and pickled ginger. Mouthwatering finish.

Drink now through 2026.

