

INTRODUCING THE UPDATED CARTE D'OR EXTRA BRUT PACKAGING

CHANGES FOR THEIR OUR HISTORICAL CUVÉE:

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- New front label and foil.
- The label keeping its iconic 'quince' colour and name (Carte d'Or) but with a design closer to the Brut Nature one (shape and texture).
- Dosage is now 5 g/l and the label indicates the new dosage category (**Extra-Brut**) and **Kimmeridgian** soil is indicated.



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 : 5 g/l**

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, Chaource heese. **Serve at: 45°F.**



"The real Drappiers' knowhow, almost a Blanc de Noirs, with quince notes."



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.

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Baked bread and fresh strawberries dapple a delicate mousse, vibrant citrus acidity, redcurrant flavours, and focused lingering finish. Great structure.

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