



CHAMPAGNE DRAPPIER QUATTUOR NV Blanc de Blancs

Appellation: Cote des Bars; France

Winemaker: Michel Drappier
 Closure: Cork
 Alcohol: 12%



Vineyard

Established in Urville in the Cote des Bars region in 1908, the Drappier family today grow a 75 hectare (99-acre) estate.. Planted by the Gallo Romans circa 1 AD, the vineyard was one of the first to be improved by the Cistercians of the Clairvaux Abbey. André and Michel Drappier have a firm philosophy, evolved over eight generations, to let the Terroir speak by using minimum sulphur and by extracting a remarkably low yield from their vineyards. Charles de Gaulle, at the time an epicurean neighbour in Colombey les Deux Eglises, came to adorn his cellar with Drappier's most famous cuvees

Tasting Notes

Pale gold with green glints, aromas of citrus fruits, white flowers and green tea. Flavour is of minerals and spice, both classic and exotic.

Reviews

The NV Brut Blanc de Quatre Blancs Quattuor is laced with hazelnuts, almonds, orange peel and dried pears. There is an attractive, oxidative quality that makes the NV Quatre Blancs Quattuor quite appealing. A gracious, crystalline finish adds considerable finesse and weightlessness in this expressive, layered Champagne. The wine keeps getting better and better with time in the glass, so some advance aeration is probably a good idea. Sweet and floral. Disgorgement date July 2012. Anticipated maturity: 2012-2017. . **91 points - Robert Parker's Wine Advocate, #1112, Nov 2012.**

Cuvee

The Quattuor (Latin) cuvée originates from the compilation of four grape varieties in equal parts, each of which contributes an aromatic tonality. To preserve the fruit, no wood is used, simply left on fine lees after the first fermentation. It is the first and still the only white Champagne made from four grape varieties:

Arbane produces dry, lively wines with a very marked bouquet, made for effervescence. Originating in Champagne and Franche-Comté, **Petit Meslier**, like Arbane, more or less disappeared after the Phylloxera. The few hundred plants which have survived produce a fruity wine with a flinty taste from a very low yield. **Blanc Vrai** (True White) is the name given in Champagne to Pinot Blanc, which for a long time was confused with Chardonnay, while it is of course a Pinot. Though it is susceptible to botrytis, climate change is favourable to it above all when it is grown using well ventilated trellis-work. It yields supple, light wines. **Chardonnay** is a noble grape variety which produces great wines with plenty of finesse, elegance and aromatic persistence. It is said to have been brought back from Cyprus at the time of the crusades, which makes it the most recent grape variety in Champagne. No Arbane is found outside Champagne and more precisely the Côte des Bar, in the Bar-sur-Aube arrondissement.

