



# CHAMPAGNE DRAPPIER MILLÉSIME EXCEPTION

<b>Vintage</b>	2013
<b>Code</b>	180176
<b>Country</b>	France
<b>Region</b>	Champagne
<b>Appellation</b>	Champagne
<b>Grape</b>	60% Pinot Noir 40% Chardonnay
<b>Alcohol</b>	12%
<b>Closure</b>	Cork



<b>Producer</b>	<p>For one of Champagne's most forward-thinking producers, Drappier has no shortage of historic roots. An eighth-generation family business, the house was founded in 1808, and occupies magnificent twelfth-century cellars built by Cistercian monks. Having spearheaded the revival of Pinot Noir in the region, in the 1930s, Drappier continued to innovate. Rosé in a clear bottle was introduced in 1968; extremely low levels of sulphur are used, and there is even a no-added-sulphur cuvée made; the <i>liqueur d'expédition</i> is matured for over fifteen years in oak and demi-johns; and Drappier is the only house to ferment every format, from half-bottles up to the gigantic 30-litre Melchisédech, in the bottle in which it is sold.</p>
<b>Vineyard</b>	<p>Over half of Drappier's production comes from the family's own vineyards near their base in Urville. Viticulture is close to organic, with horse-drawn ploughing, cover crops and natural fertiliser used.</p>
<b>Winery</b>	<p>Only the juice from the first pressing – the <i>cuvée</i> – was used, and was transferred to tank by gravity. After a natural settling, the alcoholic fermentation took place over two weeks at a low temperature, followed by complete, natural malolactic fermentation. Half the wine was matured in oak barrels for a year, and the blend then bottled without filtration, before spending at least three-and-a-half years on lees before disgorgement. Minimal sulphur was used during the production.</p>
<b>Taste</b>	<p>Both fresh and opulent, this vintage champagne shows classic aromas of brioche, hazelnut and citrus, with a great creamy texture on the palate, very fine bubbles, and a long, dry finish.</p>