Michel Drappier is the seventh generation of the Drappier family. The family stretches back to the draper Rémy Drappier, who was born in 1604, but it was not until 1808 that François settled in Urville, in the south of Champagne, where Cistercian monks had settled in the 12th century.

When Georges Collot, the maternal grandfather of Michel Drappier, planted his first Pinot vines in the 1930s, the neighboring winegrowers laughed at him, calling him "Father Pinot". André and Micheline carried forward the style established by “Father Pinot” and created the prestige cuvée Carte d’Or in 1952.

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 Charles de Gaulle Cuvée**

- Only the juices from first pressing - the cuvees- are used
- Mechanical low-pressure presses
- Use of gravity to avoid pumping, thus avoiding oxidisation
- Minimal use of sulphur.
- Natural settling
- Alcoholic fermentation for roughly 2 weeks at low temperature
- Then total and natural malolactic fermentation
- No filtering
- Assemblage – 100% of the wines are made in vats in order to preserve as much freshness as possible
- After bottling, the cuvée is aged for at least 3 years sur lattes (on laths).
- Dosage: 7.5 g/l

**Tasting notes:** Very fine nose of citrus fruits, apple, almond or perhaps nutmeg. When it reaches the palate the Charles de Gaulle Cuvée exhibits a remarkable complexity, with an airy mousse and lightly candied notes.

**Serving suggestions:** Ideal as an aperitif. Pheasant stuffed with foie gras, mixed green salad with strips of guinea fowl, Brie de Meaux. **Serve at:** 45°F.

**Wine Spectator – 91 Points**

Firm and well-structured, this elegant Champagne features a fine and lacy mousse that imparts a sense of finesse, carrying a subtle mix of cassis, toast, candied kumquat and espresso notes. Delivers a lingering, spiced finish.

Drink now through 2020. 50 cases imported. –AN