



THE VINES

The Vines Champagne Extra Brut NV

Region: Champagne, France

Winemaking partner: Michel/Hugo Drappier

Varietal Composition: 50% 2020 Chardonnay (Vallee de la Marne), 20% 2020 Pinot Noir (Neuville, Aube), 10% 2019 Pinot Noir (Urville, Aube), 10% Blended 2020 Pinot Noir/2020 Pinot Meunier (Pierry, Marne), 10% 2018 Pinot Noir "Temps Perdu" (Urville, Aube)

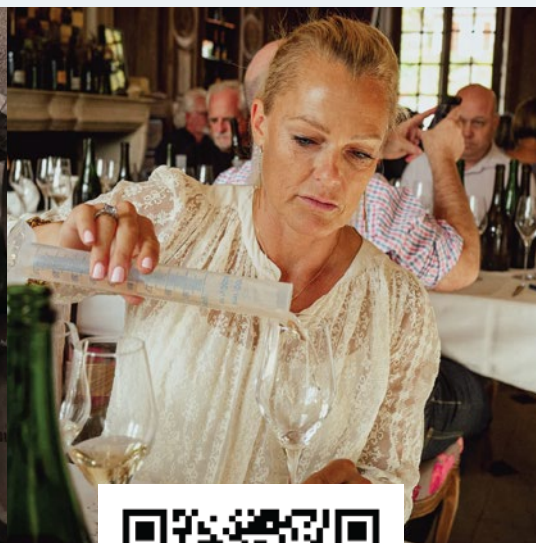
Soil Composition: Kimmeridgian and Portlandian limestone

Winemaking: Made in the traditional method, with a second fermentation in the bottle and disgorgement after 36 months of aging on the lees.

Alcohol: 12%

Tasting Notes: Along with our Blanc de Noirs Champagne made with the Drappiers, we also wanted to make a more traditional 50/50 Chardonnay/Pinot Noir blend, and we came up with what we think is the perfect mix. This resulted in a fascinating Champagne with the typical red fruit notes of the Pinot (but with a little bit of age on them) and the white flower and vanilla notes of the Chardonnay. Overall, a classic Champagne, but with some decidedly non-classic notes!

Production: 252 bottles



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CHAMPAGNE
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