SEARCYS

BAR

AT BATTERSEA POWER STATION

CHAMPAGNE OF THE MONTH

One of Champagne's most forward-thinking producers, Drappier has no shortage of historic roots. An eight-generation family business, the house was founded in 1808 and occupies magnificent 12th-century cellars built by Cistercian monks. Indeed, it was members of this monastic order who travelled up from Burgundy to the Aube region nearly a millennium ago and planted the early ancestor of Pinot Noir. Drappier could sense the potential of Pinot Noir, in which they now specialise, and was the first to replant it in the 1930s, earning ridicule from neighbours until the quality advantages became clear. Other innovations have followed: rose in a clear bottle was introduced in 1968; extremely low levels of sulphur have been the norm; and the liqueur d'expedition is matured for over fifteen years in oak and demi-johns. Sustainability is at the heart of their viticulture, and Drappier now has 62 hectares of their own vineyards with many more under contract, 27 hectares of which are certified as organic.

CHAMPAGNE DRAPPIER	125ml	150ml	750ml
Drappier, Carte d'Or, Brut, NV	18	21	100
Drappier, Rosé de Saignée, Brut, NV	23	27	135
Drappier, Millésime Exception, Brut, 2018	25	30	150
Drappier, Zéro Dosage, Brut Nature, NV			120

TASTING TRIO

Drappier, Carte d'Or, Brut, NV Drappier, Rosé de Saignée, Brut, NV Drappier, Millésime Exception, Brut, 2018

Served in 50ml each

30.00 per person



FANCY SOMETHING SAVOURY?

Trio of British artisan cheeses (to pair with the tasting trio)

