

Drappier Grande Sendree Vintage



Origin

Country	France
Wine Region	Champagne
Winery	Drappier

Technical Data

Grape Varieties	Pinot Noir, Chardonnay
Type	Sparkling white wine, Brut
Bottle Sizes Available	750 ml
Closure	Natural cork

Vinification The juice is pressed with the press calibrated at low pressure. Only first pressing are used. Vinification by gravity with natural settling, followed by malolactic fermentation. The wine is non-filtered and not discoloured. 35% of the wines are matured in barrels. Very little sulphites are used.

Ageing About 10 years in the cellar. Dosage 5,5 g/l.

Description

In Brief Grande Sendree is the name of an archipelago of parcels in Kimmeridgian crayots (marly limestone), recovered from cinders after the fire which ravaged Urville in 1836. It comes in a unique Louis XV style flagon.

Tasting notes A ravishing pale yellow robe with topaz nuances. Time has used its patina to reveal the wine's complexity. Hawthorn blends with acacia honey, beeswax and marzipan. When it is aerated, the wine resumes its murmurings, quince jelly meets raspberry jam and alternates with bergamot and warm brioche. On the palate it is invigorating, imposing and it teases the taste buds. The bead caresses and balances wild strawberry jam with ripe blood orange. This harmony is extended in a delicate minerality and a lovely bitterness in which hints of mandarin orange come through.

Food Pairing Perfect as an aperitif. Goes perfectly with exquisite seafood. Serve at 8°C.

Notes

