



CHAMPAGNE  
**DRAPPIER**

DOMAINE FAMILIAL DEPUIS 1808  
URVILLE - FRANCE

# Grande Soudrée Rosé 2010

« Grande Soudrée 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.»



“ OUR GREAT WINE OF CHAMPAGNE. JUST ONE REGRET. THERE’S NOT ENOUGH TO OFFER IT IN MAGNUM! TANT PIS. I WILL TAKE TWO BOTTLES !

*Hyatt*



## VINIFICATION

Pinot Noir 92%,  
Chardonnay 8%  
Jurassic Kimmeridgian limestone  
Historical groupment of parcels  
In organic conversion Saignee  
Rosé  
2 days of maceration  
Mechanical low-pressure presses  
Only first press  
Use of gravity

Natural settling  
Malolactic fermentation  
No filtering  
35% of the wines are matured in barrels  
Very low sulphites  
Liqueur de tirage aged in oak during 15 years  
Dosage: 5,5 g/l

## TASTING NOTES

Complex bouquet opening on to notes of strawberry and gooseberry. On the palate pure and elegant with a lovely roundness in the finish and a liveliness brought by the Chardonnay and its liquorice hints.

## SERVICE SUGGESTIONS

Ideal as an aperitif. A baby mac-kerel lissette en nage with green lemon, mousseline of saffronflavour langoustine, sea bass cooked in wine with gooseberries, oeufs en meurette. To go with cheese, superb with a Tête de Moine or a vintage Parmesan. Serve at 8°c.

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