



# CHAMPAGNE DRAPPIER

DOMAINE FAMILIAL DEPUIS 1808  
URVILLE - FRANCE

## Grande Sendrée 2010

« Grande Sendrée 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. »



“ ALL THE HISTORY OF CHAMPAGNES DRAPPIER IN A FLAGON.  
O TIME, SUSPEND YOUR FLIGHT...”



### VINIFICATION

Pinot Noir 55%,  
Chardonnay 45%  
Jurassic Kimmeridgian limestone  
Historical groupment of parcels in  
organic conversion  
Mechanical low-pressure presses  
Only first press  
Use of gravity  
Natural settling

Malolactic fermentation  
No filtering, no discoloration  
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

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.

### SERVICE SUGGESTIONS

Perfect aperitif. Goes perfectly with bouillon of crayfish and grapefruit, poached turbot with sauce hollandaise, scallop carpaccio, rack of lamb with foie gras, creamed Bresse fowl with truffles, mountain comté at least 18 months old. Serve at 8°C.

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