

CHAMPAGNE

GRANDE SENDRÉE

2012

Grande Sendrée is the name of an archipelago of plots on Kimmeridgian chalk, covered in ash after the fire that ravaged Urville in 1836. In a unique Louis XV bottle, Pinot Noir and Chardonnay are revealed at their highest level.

2012 VINTAGE

A freezing winter for some nights with -20°C and abundant rainfall in the spring were followed by a hot and dry summer which allowed the berries to ripen in that started badly and ended beautifully with one of the most beautiful vintages of the 21st century, for a rather small quantity. At Drappier, a historically devastating hail storm destroyed a large part of the harvest. Fortunately, the *Grande Sendrée* parcels, away from the main slope, were spared.

SERVICE

Ideal as an apéritif, superb with a carpaccio de Saint-Jacques or a truffled Brillat Savarin.

Serve at 8°C.



VINIFICATION

BLENDING :

55% Pinot Noir.
45% Chardonnay.

VINIFICATION : Sustainable and organic farming, certified organic since 2014.

Very low pressure plate press first press

Vinification by gravity

Natural settling

Malolactic fermentation

Not filtered and

not decolored

AGING : 35% of the

wines are aged in casks.

Very low sulphiting.

Bottle ageing for 9 years.

DOSAGE : 4,5g/L (liqueur de dosage matured in wood for 15 years).

DÉGUSTATION

After 10 years of handcraft, 2012 *Grande Sendrée* is mature but can still wait for many years. The pinot noir is still dominant with its Napoleon cherry notes. Chardonnay is also very present on the palate with its fresh vanilla and with flower notes. In mouth, it is still very tonic with subtle bitters while the low dosage leaves a tense and long finish with mineral and slightly spicy notes. A great Champagne for ageing.