CHAMPAGNE

GRANDE SENDRÉE ROSÉ 2018

The rosé expression of the remarkable terroir of Grande Sendrée, a historic parcel owned by the family of Micheline Drappier. Feminine and full of character, this cuvée is only produced in exceptional years.

MILLÉSIME 2018

The 2018 vintage was characterized by contrasting weather conditions. After a cool and rainy spring, summer arrived with high temperatures and abundant sunshine, promoting optimal ripening of the grapes. Thanks to the alternation between humidity and heat, the vines produced generous clusters, rich in aromas and sugars.

SERVICE

A vintage that will elevate your aperitifs. At the table, enjoy it with veal loin and a potato and crab rösti.

Serve at 8°C

VINIFICATION

BLEND :
70% Pinot Noir.
30% Chardonnay.

VINIFICATION :
Jurassic Kimmeridgian limestone soil from Urville.
Organic cultivation.
Saignée rosé, maceration for 3 days.
Cold pre-fermentation maceration of destemmed grapes.
Plate press with very low pressure.
Exclusively first pressing.
Vinification by gravity.
Natural settling.
Malolactic fermentation.
Unfiltered and non-decolored.

AGEING : 90% of the wines aged in large oak vats. Very low sulfite content. Aged in bottle for 6 years.

DOSAGE : 4g/L (liqueur aged for 15 years in wood).

TASTING

A complex nose opening with notes of strawberry, pomegranate, and violet, with toasted nuances. Round and supple, yet with a taut backbone. The palate reveals red fruits and candied orange; it is both fresh and complex. A powerful and elegant Champagne.