

GRANDE SENDRÉE 2010

55% PINOT NOIR, 45% CHARDONNAY

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.



Champagne Drappier and its Organic Estate

Is Champagne Drappier organic? Yes, part of it! 15 hectares are accredited organic since the harvest 2014. Michel Drappier and his team have been cultivating the estate sustainably for years, and worked on the accreditation for 7 years.

It is one of the largest accredited Organic Estates in Champagne.

Vinification of the Grande Sendrée cuvée

- Jurassic Kimmeridgian limestone
- Historical groupment of parcels in organic conversion
- Mechanical low-pressure presses
- Only first pressing (the “Cuvée”) used.
- 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.

Serving suggestions: Ideal as an 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:** 45°F.

WINE ADVOCATE - 93+ POINTS

The 2010 Brut Grande Sendrée has turned out very well indeed, unwinding in the glass with youthful aromas of citrus oil, white flowers, white peach and fresh bread. Medium to full-bodied, bright and concentrated, it’s youthfully tightly wound, with a racy spine of acidity, an elegant pinpoint mousse and a penetrating, chalky finish. This can’t quite match the plenitude of the 2009, but it may outpace it with time, as this is an impressively vibrant, structured young Grande Sendrée.



A quietly elegant Champagne, with a lovely soft, laciness to texture, and a minerally underpinning of smoke and saline accents. It displays a creamy mesh of crushed black cherry, grilled nut, kumquat and dried apricot and a refine, subtle finish. Drink now through 2030.

Wine Spectator-93 Pts

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