



# GRANDE SENDREE ROSÉ 2010

92% PINOT NOIR, 8% 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.*



*Our great wine of Champagne. Just one regret. There's not enough to offer it in Magnum! Tant pis.*

*I will take two bottles ! - Michel Drappier*

The Grande Sendrée takes its name from a parcel of land covered in cinders (cendrée) after the fire which ravaged Urville in 1838. A spelling error having slipped into a new version of the land register, today Sendrée is written with "s", not "c". On very light soils made up of "crayot", the Pinot Noir brings its power and vinosity in a very subtle manner. A splash of Chardonnay gives great elegance to the whole.

## Vinification of the Grande Sendrée Rosé cuvée

- Jurassic Kimmeridgian limestone
- Historical groupment of parcels
- In organic conversion Saignee Rosé
- 2 days of maceration
- Mechanical low-pressure presses
- Only first pressing (the "Cuvée") used.
- 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.

## Serving suggestions:

Ideal as an aperitif. A baby mackerel lisette en nage with green lemon, mousseline of saffron flavour 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: 45°F.

**Also:**

**Wine Advocate - 93+ Points**

*This is a very serious Champagne that's still playing its cards close to its vest, and it will amply repay five or six years patience, even if it can be pleasurably broached sooner.*



**Expressive notes of steeped raspberry and cherry fruit pull you into the glass of this vivacious rosé Champagne, riding the satiny mousse and layered with accents of mandarin orange peel, dried thyme and biscuit. Drink now through 2030.**

**Wine Spectator-94 Pts**

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