

2012 GRANDE SENDRÉE

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

- 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 decolorated

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)

Tasting notes: 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

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-95 Points

In 2012, severe weather conditions posed significant challenges for the Drappier family; hail impacted almost 70% of their village, and frost hit 20% of the La Grande Sendrée plot. This resulted in a limited yield of the 2012 Brut Grande Sendrée, which has a delicate, deep bouquet with aromas of pear, peach, orchard fruit, baked bread and spices. Medium to full-bodied, dense and concentrated, it's a layered and structured, tension-filled but ethereal Champagne with racy acidity. Although already thoroughly enjoyable, it should age well over the next 10 years. This is a blend of 55% Pinot Noir and 45% Chardonnay, disgorged with 4.9 grams per liter dosage.

Also: Vinous-94 Points, Wine Spectator-93 Pts.

