

GRANDE SENDREE ROSÉ 2010

80% Pinot Noir, 20% 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.



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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 lilette 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.

Wine Advocate - 94 Points

With a dosage of 4.3 grams per liter, the 2010 Brut Rosé Grande Sendrée is a blend of 80% Pinot Noir and 20% Chardonnay. It offers up a distinctive, complex bouquet of guava, strawberries, rhubarb, wild plums and spices. Medium to full-bodied, vinous and structured, it's layered with an enveloping core of fruit and an exotic finish.

Jeb Dunnuck - 94 Points

The 2010 Champagne Grande Sendrée Rosé is 20% Chardonnay and 80% saignée method Pinot Noir that spent ten years on the lees. Pale salmon-hued with a hint of copper, the nose is elegant and fresh, with ripe stone fruit, apricot, peach, strawberry, and fresh flowers. The palate is dry and structured, with citrus pith and grapefruit, and its tannic grip makes this a gastronomic style to have at the table. Drink 2023-2033.

Also: Vinous - 94 Points

That same creaminess unites lemon, panettone and tart apple flavors on the palate, but sprightly mousse adds a driven, energetic freshness. The result is a combination of richness, spice, aromatic citrus and brightness with substance and length. Lovely.

