

## 2015 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. In its unique Louis XV bottle, Pinot Noir and Chardonnay are revealed at the highest level.*

### 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 decolored

**AGING:** 100% of the wines are aged in casks. Very low sulphiting. Bottle ageing for 9 years.

**DOSAGE:** 4,2g/L (liqueur de dosage matured in wood for 15 years)

**2015 VINTAGE:** The 2015 vintage stands out for its warm, sunny, and dry year. After a normal winter, drought intensified in spring and summer, with record high temperatures in July and August. Fortunately, life-saving rains in August partially restored the water cycle. The abundant sunshine favored optimal ripening, resulting in rich, expressive, and wellbalanced wines. A sun-blessed vintage with great aging potential.

**TASTING NOTES:** After eight years of maturation, Grande Sendrée 2015 is ready to be enjoyed and will continue to gain complexity with a few more years of aging. This cuvée reveals a beautiful aromatic complexity, where woody and toasted notes intertwine, subtly enhanced by a hint of vanilla. On the palate, the attack is generous and warm, marked by spicy accents reminiscent of curry, with a buttery texture that adds a delectable sensation. The alcohol's power is perfectly integrated, providing a wellstructured wine without excess. The whole is carried by a balanced freshness, extending the tasting experience to a harmonious and elegant finish.

**SERVING SUGGESTIONS:** A vintage that will elevate your aperitifs. At the table, pair it with a scallop carpaccio or a truffle-infused Brillat-Savarin. **Serve at:** 45°F.

### JAMES SUCKLING 95 POINTS

*Wow. Big and rich with lots of brioche and salted butter as well as dried-apple and flint aromas and flavors.*

*Full-bodied, layered and delicious with a long, creamy finish. Turns rather dry at the end from the beaded bubbles.*

*Drink now.*

