



CHAMPAGNE
DRAPPIER

DOMAINE FAMILIAL DEPUIS 1808
URVILLE - FRANCE

Grande Sendrée 2009

« 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. »



“ ALL THE HISTORY OF CHAMPAGNES DRAPPIER IN A FLAGON.
O TIME, SUSPEND YOUR FLIGHT...”

Drappier



VINIFICATION

Pinot Noir 55%,
Chardonnay 45%
Jurassic Kimmeridgian limestone
Historical groupment of parcels in organic conversion
Mechanical low-pressure presses
Only first press
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.

SERVICE SUGGESTIONS

Perfect 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 8°C.

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