

CHAMPAGNE

# GRANDE SENDRÉE

## ROSÉ 2010

**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.

## TASTING

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.

## SERVICE

Ideal as an aperitif. A baby mackerel lisette en nage with green lemon, mousseline of saffronflavour 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 8°C.



## VINIFICATION

### ASSEMBLAGE :

Pinot Noir 92%  
Chardonnay 8%

### VINIFICATION :

Jurassic Kimmeridgian limestone  
Historical groupment of parcels  
In organic conversion Saignee Rosé  
2 days of maceration  
Mechanical low-pressure presses  
Only first press  
Use of gravity  
Natural settling  
Malolactic fermentation  
No filtering  
35% of the wines are matured in barrels  
Very low sulphites

### DOSAGE :

5 g/l

*“Our great wine of Champagne. Just one regret. There’s not enough to offer it in Magnum!”*