DOMAINE

SUENEN

CHAMPAGNE

À CRAMANT

LA COCLUETTE

BLANC DE BLANCS
GRAND CRU
2018

EXTRA-BRUT

IDENTITÉ

Grape variety

100 % Chardonnay

Vintage

2018

Harvesting date

August 31st

Harvest maturity

Potential 11.75°

Bottling date

July 10th, 2019

Production

1796 bottles

Commune	Place	Plantation years	Plantation density per ha	Surface (ha)	Altitude	Exposure
Oiry	**"La Cocluette"**	1925	7937	0,1648	99 m	North 80 % South 20 %

THE PLACE

Subregion

Côte des Blancs

Village

Oiry

Grand Cru status

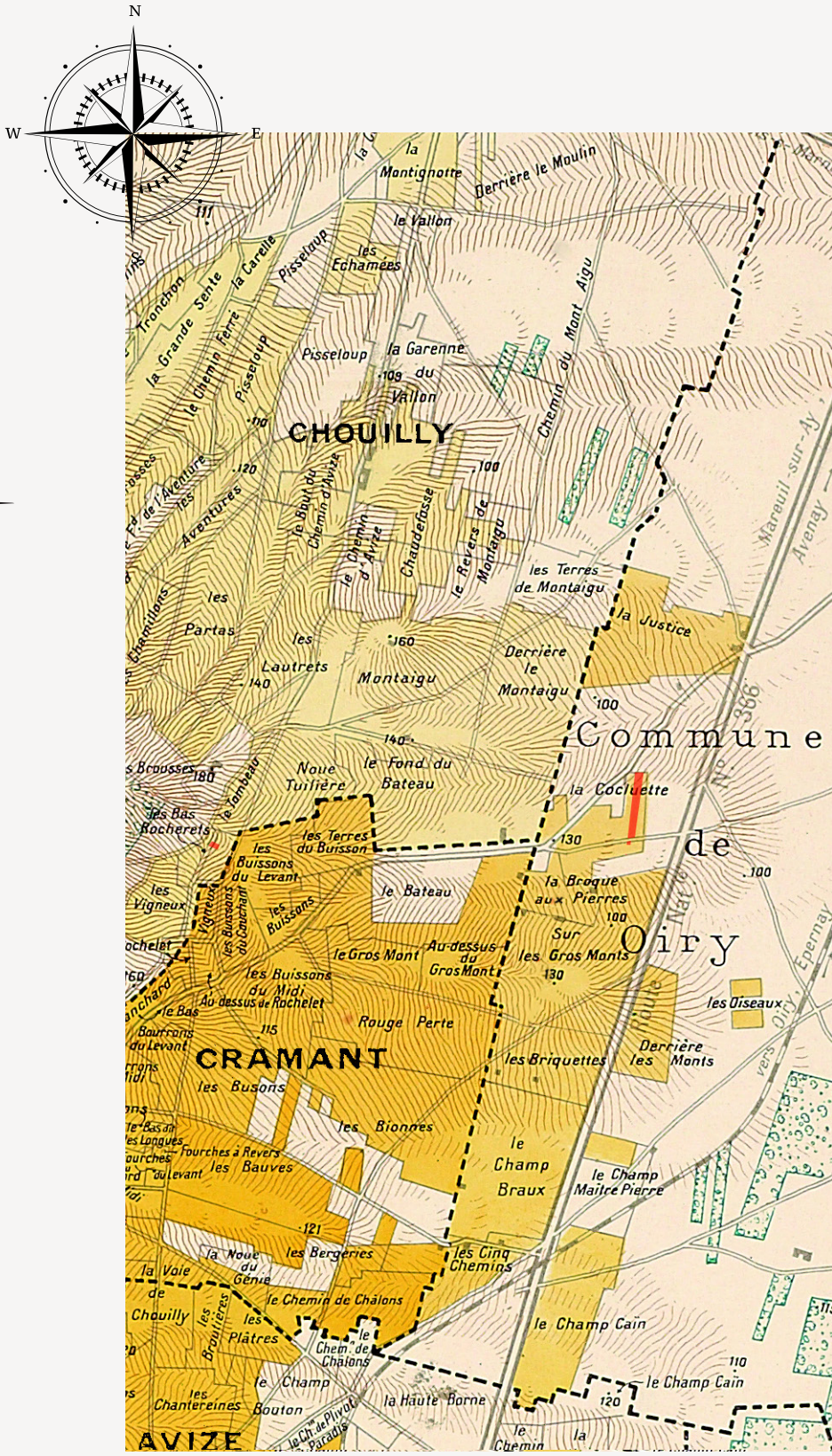
Classified 100 % Grand Cru village since 1985

Vineyard surface area of this location

5,24 ha (app.)

Vineyard Surface area of the estate

0,4285 ha



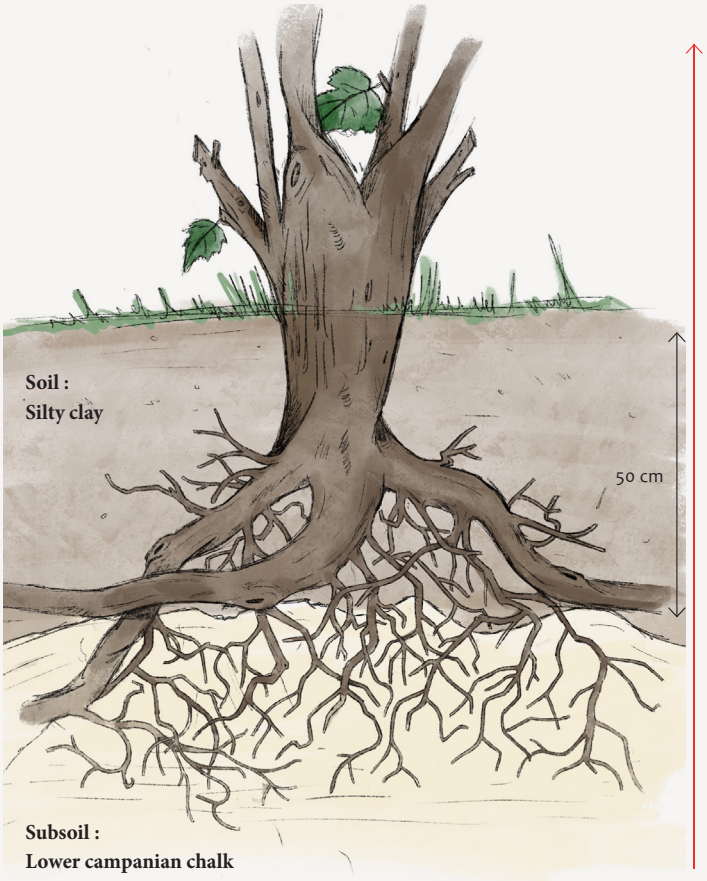
GENESIS

Soils

Brown in color, the profile is silty-clayey with a clay content on the surface of 35%. These clays are illites. Their internal surfaces partly determine the potential quality of the wines by their capacity to restitute the place's specific elements, to retain water, then make it gradually available for the plant. These inner surfaces range from 100 m^2/g to 120m 2/g of soil depending on the location of the plot. These are very qualitative clays.

Sub-soils

Appearance of white chalk with Belemnoids from the Lower Campanian (83 million years) at a depth of 50 cm. The gelifraction of the chalk allowing the roots to explore the terroir is very important on this plot.



VEGETATIVE CYCLE

Grape variety

Chardonnay

Rootstock

41 B MGt

The choice of the rootstock is specifically oriented on a good knowledge of our soils. The active limestone is very high because of the nature of the chalk. This choice is completed by a research of a bud break period and optimal berry maturity.

On this vineyard, the active limestone varies from 15 to 20%.

The 41B Millard and of Grasset is characterized by its adaptation to calcareous soils and its resistance to chlorosis. It resists up to 60% the total limestone, 40% active limestone and a CPI (chlorosis potency index) of 60. It also absorbs magnesium well in the soil. The 41 B MGt favors cluster compactness. It also tends to delay the vegetative cycle of the grafts and compared to other rootstocks, the products obtained are less rich in sugar and slightly more acid.

Rootstock field selection.

Pruning type Chablis. Pruning for wine renewal from the back of the vine plant.

Principe one a two-eyed ratchet (shoots) on the stock bottom. A five-eyed rejuvenating launch which goes from the ratchet tied to the first binding wire and two canes with 5 eyes on frames which are tied to the second binding wire.

In this pruning system, on Chardonnay, the first two buds at the base of the cane are generally sterile. They often produce only foliage or exceptionally some small bunches of grapes in the best fruiting years.

Number of potential fruit-bearing buds found : 17

THE YEAR

The weather conditions

Autumn and winter 2017/2018 were particularly rainy, in contrast to the previous year. By the end of March, temperatures were relatively mild.
These warm temperatures led to numerous, but very localized, thunderstorms across spring and summer. Overall, the Côte des Blancs was relatively unaffected. Summer was extremely hot and dry.
Average temperatures exceeded those recorded in 2003. Average temperature was 19.63°C, compared with the 2003 average of 19.36°C.
Although temperatures gradually dropped in late August and early September, the average was still 2°C above seasonal norms.

The harvest

The year 2018 seems to symbolize a significant climatic tipping point.
After a rainy winter, the conditions at the start of the season were ideal for vines. The period of heat and drought was exceptionally long.
Fortunately, as our Côte des Blanc parcels are planted on exposed chalk, our vineyards did not suffer from excessive water stress. Note also that vines can withstand severe water stress. After a hot, dry season, there was no significant impact from mildew, powdery mildew or botrytis anywhere in sight. The harvest for this plot took place on August 31st. An extremely early start to the vintage. A very healthy and generous harvest.

CULTURE

- Compost.
- Ending soil tillage from April till mid-July then maintenance of the endemic vegetation cover for the rest of the year.
- Protecting the plant with minerals (copper and sulfur).
- Prophylactic work which is meticulous and repeated throughout the season.

- Harvest date:
  Friday, August 31st
- Team of
  12 pickers,
  3 basket carriers,
  2 pressing operators .
- Meticulous sorting in the vineyard and at the press.

WINEMAKING

Pressing process

Pneumatic membrane press.
The pressing is carried out quickly as soon as the grape harvest of the concerned plots is done.

Static settling

Natural, gravity settling. No enzymes. No chaptalization.

Containers for wine production and maturation

Half- muid (45%) and one ovoid tank (55%)

Alcoholic fermentation

Spontaneous fermentation

Malolactic fermentation

Natural

Maturation before racking for bottling

9 months on the so-called ‘sur lies’ position
(named for the wooden laths used to place the heaps of bottles).

Not fined - not filtered

Cold stabilization

Only by using the natural temperature
No shift to forced cold.

THE CHAMPAGNE-MAKING PROCESS

Sealing the wine in its container for maturing before disgorging

Capsule

Ageing in the cellars

60 months on racks

Disgorging

June, 2024

Dosage

4g/L

THE WINE

The color l

Straw yellow color with golden reflections, with generous effervescence.

The texture

The wines from La Cocluette express themselves with finesse. The complexity of this terroir through an airy, finely iodized matter is balanced by fine bitters. The energy brought by this calcium-rich terroir makes the mouth feel richer trough a silky bubble. With time, the finish lengthens on a salivating mineral vibrancy.

ANALYSIS

Average degree of the harvest (% vol.)	Final degree after sparkling (% vol.)	pH	Total acidity TH2	Total SO2 (mg/L)	Free SO2 (mg/L)	Sugars (g/L)	Volatile acidity (g/L)
11.75	13.06	3.13	6.22	19	5	4.2	0.19

PHILOSOPHY

It is the expression of a place by the study of its plot soil profile, for a better understanding of its diversity and uniqueness.

This expression goes with a constant learning about the life of the soil and plants through their interactions with the climate and the human being. The work applied to the vineyard and to the estate is based on these ideas which are perpetually evolving...