DOMAINE

SUENEN

CHAMPAGNE

À CRAMANT

C+C

BLANC DE BLANCS
GRAND CRU

EXTRA-BRUT

IDENTITY

Grape variety

100 % Chardonnay

Base year

2021

Harvest date of the base year

from September 24th to 28th

Harvest maturity

potential 11°

Reserve wines

45% from 2013 to 2020

Bottling date

July 7th, 2022

Production

8058 bottles, 200 magnums

Commune	Localities	Plantation years	Plantation density per ha	Surface (ha)	Altitude	Exposure
Cramant	**"Les Robarts"**	1951 1978 1984 2005	7937	0.3582	168 m	North 30 % South 70 %
Cramant	**"Les Vignes de Mardu"**	1974	8333	0.0711	195 m	East
Cramant	**"Les Basses Croix"**	2004	8282	0.0878	158 m	South
Cramant	**"Les Fourches du Nord"**	1983	8282	0.032	145 m	North
Cramant	**"Les Moyens du Couchant"**	1983 2000	8282	0.1489	176 m	West
Cramant	**"Les Bas Martelots"**	1963	8658	0.0593	168 m	North
Chouilly	**"Le Mont-Aigu"**	1978	7937	0.2525	142 m	South
Chouilly	**"Le Revers du Mont-Aigu"**	1957	8282	0,1064	121 m	East
Chouilly	**"Les Bas Rocherets"**	1997	8282	0.082	176 m	North-East

THE PLACE

Sub-region

Côte des Blancs

Village

Cramant and Chouilly

Cru status

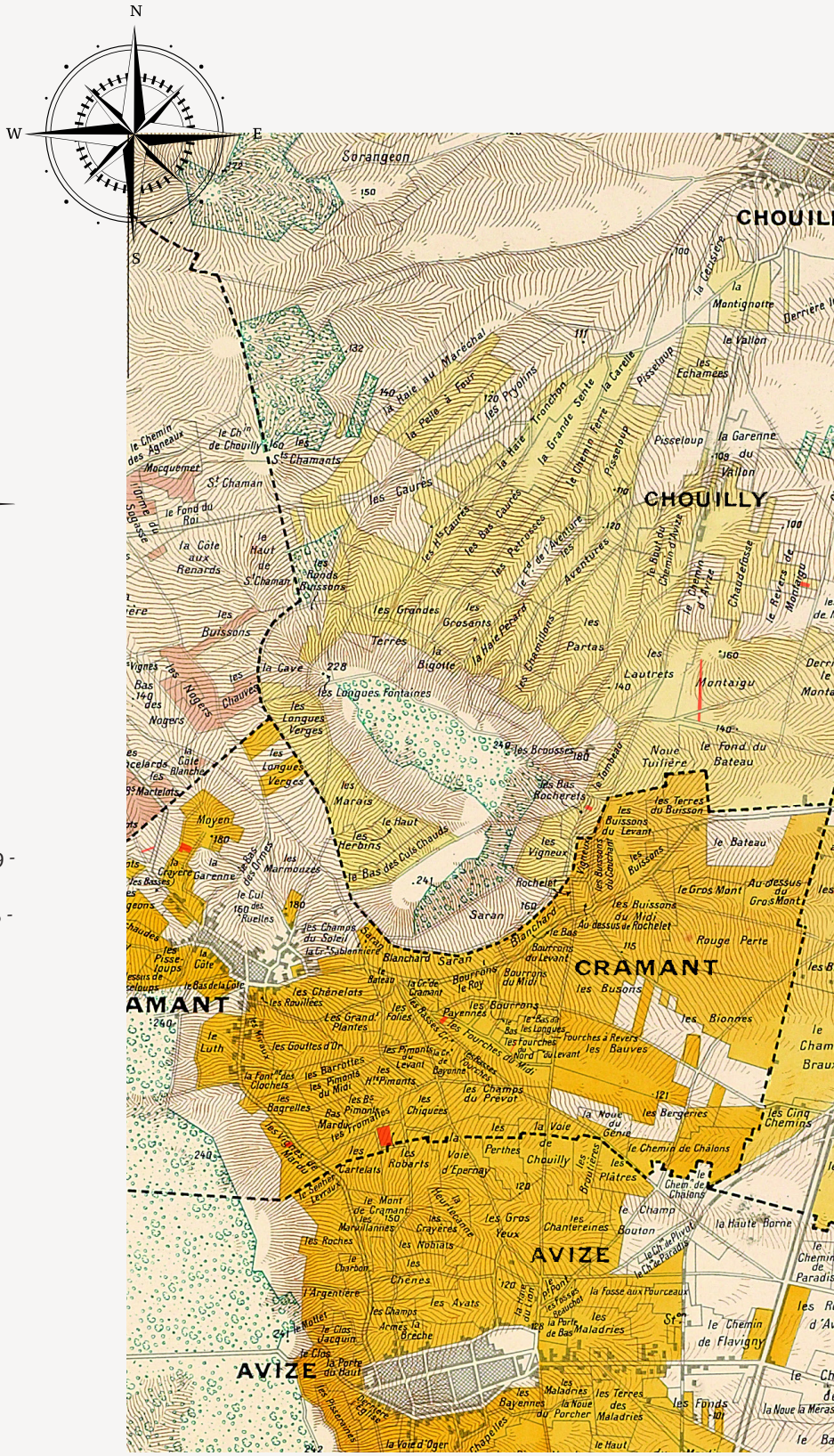
Cramant - classified 100% commune since 1979 - Grand Cru
Chouilly - classified 100% commune since 1985 - Grand Cru

Vineyard surface area of these crus

Cramant : 345.40 ha
Chouilly : 525.80 ha

Estate vineyard surface area:

Cramant : 0,7585 ha
Chouilly : 0,4410 ha

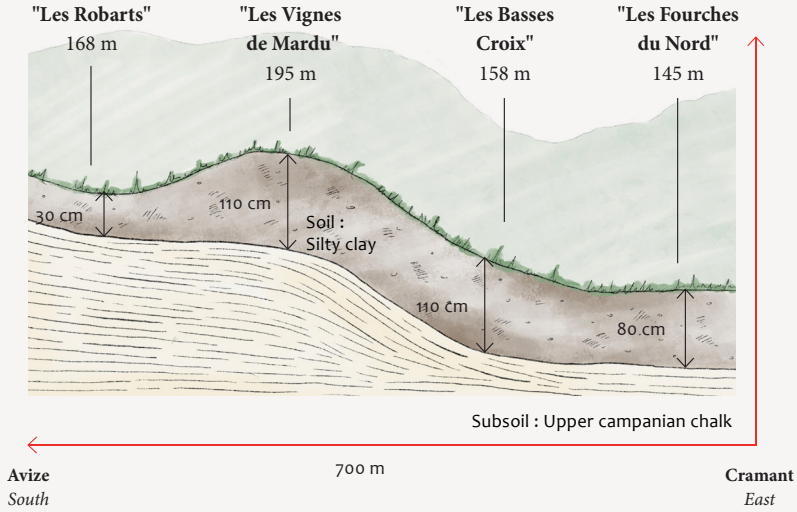

N
W
E
S
CHOUILLY
CRAMANT
AVIZE
AVIZE
Sorangeon
Pisseloup
la Garenne du Vallon
les Echamées
la Montignotte
le Vallon
les Chamants
les Caures
les Grandes Terres
les Grosants
la Bigotte
les Partas
les Lautrets
Montaigu
les Buissons
la Cave
les Longues Fontaines
les Langues Vergues
les Marais
le Haut les Herbins
le Bas des Culs Chauds
les Vignes Blanches
Rochelet
Saran
Blanchard
Sarah
les Chênelats
les Grand' Plantes
les Folies
les Bourrons
les Payennes
les Busons
les Bionnes
les Gouttes d'Or
les Pimonts du Levant
les Barrottes
les Champs du Prevot
les Chiquées
la Voie de Chouilly
les Robarts
la Voie d'Epernay
les Cartelats
les Platres
le Champ Bouton
le Mont de Cramant
les Gros Yeux
les Chantereines
les Roches
les Robiats
le Charbon
les Chênes
l'Argentière
les Champs Acmes
la Breche
les Avats
le Clos Jacquin
la Porte du Roi
la Fosse aux Pourceaux
le Chemin de Flavigny
les Maladries
les Terres des Maladries
les Fonds
la Noue du Porcher
la Voie d'Oger
le Haut
le Chemin de Chalons
les Cinq Chemins
les Bergeries
la Noue du Genie
Rouge Perte
le Gros Mont
le Bateau
les Terres du Buisson
les Buissons du Midi
les Buissons du Levant
les Bourrons du Midi
les Bourrons du Levant
les Bauves
les Fourches
les Pimonts du Midi
les Pimonts du Levant
les Bagrelles
les Vignes de Mardu
les Cartelats
les Roches
les Marmouzes
la Crayere
la Garenne
le Cul des Ruelles
les Champs du Soleil
le Bas de la Cote
les Pisse-Loups
la Cote
les Chauves
les Nogers
la Cote aux Renards
le Fond du Roi
le Haut de S. Chaman
les Ronds Buissons
S. Chaman
Mocquemet
les Agneaux
le Chemin de Chouilly
le Chemin des Agneaux
la Haie au Maréchal
la Pelle à Feux
les Pyolins
la Haie Tronchon
la Grande Sente
le Chemin Perré
la Carelle
les Aventures
les Petroises
les Caures
les Grandes Caures
les Chemins
les Partas
le Bout du Chemin d'Avize
le Chemin d'Avize
la Chaudefosse
le Fond du Bateau
la Noue Turlière
le Tambeau
les Brousses
les Bas Rocherets
les Terres du Buisson
les Buissons du Levant
les Buissons du Midi
les Buissons du Cauchard
les Vignes Blanches
le Gros Mont
Au-dessus du Gros Mont
Au-dessus de Rochelet
le Bas
le Bateau
la Cr. de Cramant
la Cr. de Blanchard
le Roy
les Fourches à Revers
les Fourches du Nord
les Fourches du Levant
les Champs du Midi
les Champs du Levant
les Bas les Longues
les Bas les Pimonts
les Bas les Fourches
les Rues
les Bas
les Pimonts
les Barrottes du Midi
les Barrottes du Levant
les Gouttes d'Or
les Grand' Plantes
les Chênelats
les Rouillées
le Bas de la Cote
la Font des Clochets
le Luth
les Vignes de Mardu
les Cartelats
les Roches
les Marmouzes
la Crayere
la Garenne
le Cul des Ruelles
les Champs du Soleil

GENESIS

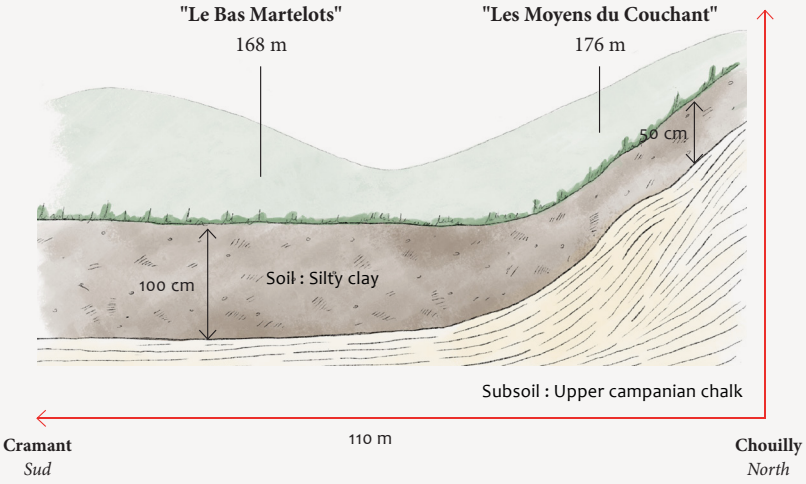
Soils

The vineyard estate is divided into 3 distinct positions.
For the terroirs of Cramant, two units:

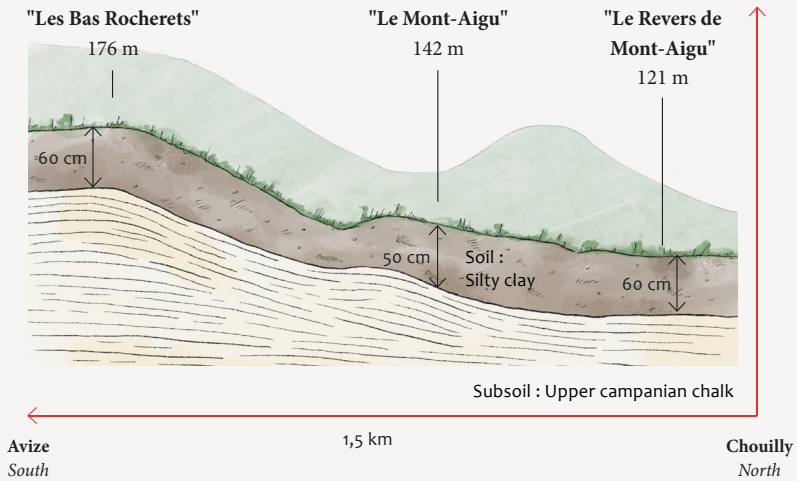
The plots on the eastern slope (« Les Robarts », « Les Basses Croix », « Les Fourches du Nord » and « Les Vignes de Mardu »). On this part of the vineyard, the soils are of limited thickness (1m. max). Over there, the profiles are silty-clayey with clay contents between 20 and 35%. These clays are illites and vermiculites. The internal surfaces of these clays partly determine the potential quality of the wines because of their capacity to restitute the specific elements of the place, retain water, then to make it gradually available to the plant. These internal surfaces range from 225 sqm/g to 460 sqm/g. These clays are highly qualitative.



The plots on the northwestern slope (« Les Bas Martelots » et les « Les Moyens du Couchant »). Soils and profile similar to those of the eastern slope.
Limited thickness with clay content between 30 and 45%
The clays are illites with internal surfaces ranging from 250 sqm/g to 335 sqm/g of soil.



For the terroirs of Chouilly, different exposures from North to South but a similar geology. Limited thicknesses (50 cm max.) with clay contents around 20%. The clays are illites and vermiculites with internal surfaces of 231 sqm/g to 300 sqm/g of soil.



Sub-soils

The entire vineyard stands on white chalk of the Belemnites from the Upper Campanian (74 million years). The gelifraction of this chalk allowing the roots to explore the terroir is very important on the whole vineyard.

THE PLANT

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% total limestone, 40% of the 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.

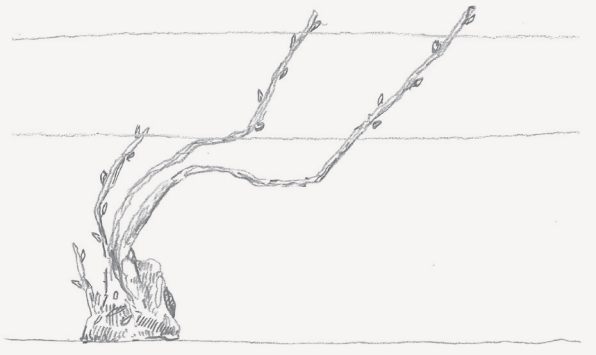
Rootsock Clones 78 and 96 for 50% and 50% of the field selection.

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

Principle 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

After a series of hot, dry vintages in 2018, 2019 and 2020, 2021 is shaping up quite differently.
Autumn and winter 2020 were once again rainy, with excess rainfall compared with seasonal normals. Spring 2021 was very cold, with an average temperature of 9.3°C, which was 1.8°C lower than the average spring temperature in Champagne. A brief spell of warmer weather in late March triggered early budburst, before an onset of frost on April 5th lasting until the 9th. This tricky period was occasionally punctuated by rain or snow. A second spell of frost was recorded between May 3rd and 7th. The northern and central parts of the Côte des Blancs were relatively undamaged by these two episodes. Following this, rainfall is fairly scarce until early May. Once summer arrived, the rains swept through Champagne in the form of localized thunderstorms.
Part of the Côte des Blancs experienced hail in early June, though this was more concentrated further south.
On June 19th, exceptionally violent thunderstorms hit particularly severely the Champagne vineyards from west of Château-Thierry to the Massif de Saint-Thierry. The Côte des Blancs remained relatively unscathed.
Subsequently, late June and July saw rain and unseasonably cold temperatures. A lapse of time between July 13th and 15th was particularly marked by heavy rainfall.
The north of Champagne and the Aube region occasionally recorded more than 100mm over this period.
August was overall hot and dry.
September was warm, yet wet at times, as harvest approached.

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 are meticulous and repeated throughout the season.

The harvest

In contrast to the three previous vintages, the 2021 harvest was strongly affected by humidity during the growing season.
Rainfall throughout autumn and winter provided significant recharge for soils and groundwater, which was a major positive point.
However, the rainy periods from late spring to mid-summer caused severe mildew contamination.
The humidity created by all this rain also enabled powdery mildew to develop in certain plots on the upper hillsides.
During these seasons, we recorded combined losses estimated from 50 to 60%.
Harvesting began on September 24th on the Chouilly and Cramant terroirs.
Despite a very complicated growing year, we managed to harvest the grapes at a very satisfactory level of ripeness.

- Start of the harvest: **Friday, September 24th**
- Closing the harvest: **Tuesday, September 28th**
- Team of
  12 pickers,
  2 basket carriers,
  2 pressing operators .
- Meticulous sorting in the vineyard and at the press.

WINEMAKING

Pressing

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

60% stainless-steel vats and 40% oak barrels of 228L and 500L.Alcoholic fermentation

Spontaneous fermentation

Malolactic fermentation

Natural

Maturation before racking for bottling

9 months on lees for the wines of the year.
1% of the year's fine lees is used to renew the maturation of the reserve wines.

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 cellars

24 to 36 months on lees

Disgorging

June, July, October, November 2024 and February 2025

Dosage

4g/L

THE WINE

The color

Light yellow with golden reflections, and creamy effervescence.

The texture

The wines from Cramant and Chouilly stand out by the expression of a mature full of texture. The soft and spongy chalk of the mid-slope releases its salts. These ones find their balance in the unctuousness of grapes finely ripened by the shade of the setting sun of the forest at the top of the hillside. The wines are generous, full-bodied and iodized. The finish is persistent and lacy.

ANALYSIS

Average degree of the harvest (% vol.)	Final degree after sparkling -making (% vol.)	pH	Total acidity TH2	Total SO2 (mg/L)	Free SO2 (mg/L)	Sugars (g/L)	Volatile acidity (g/L)
11	12.47	3.14	6.86	32	5	4,1	0.4

PHILOSOPHY

It is the expression of a set of places by the study of the profiles of plot soils, for a better understanding of their diversity and unity.

This expression goes with 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...