DOMAINE

# SUENEN

CHAMPAGNE

À CRAMANT

## LA GRANDE VIGNE

2018

EXTRA-BRUT

# IDENTITY

**Grape variety**

100 % Meunier

**Vintage**

2018

**Harvesting date**

August 30th

**Harvest Maturity**

Potential 11,15°

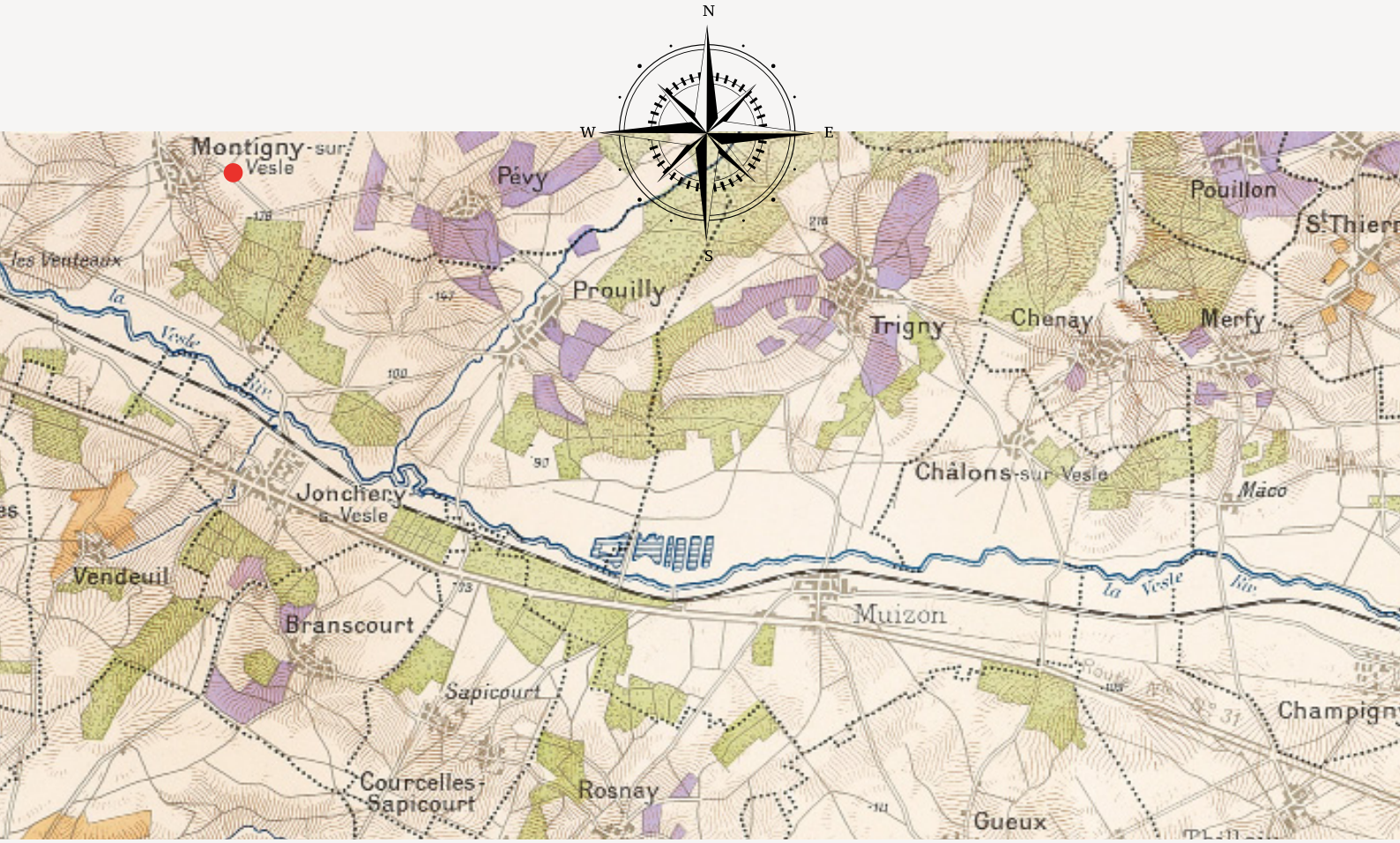
**Bottling date**

July 9th, 2019

**Production**

973 bottles

| Commune | Locality | Plantation years | Plantation density per ha | Surface (ha) | Altitude | Exposure |
|---|---|---|---|---|---|---|
| Montigny-sur-Vesle | " **La Grande Vigne** " | 1969 | 9091 | 0,207 | 118 m | South |




# THE PLACE

Sub-region

Vallée de la Vesle / Massif de St Thierry

Village

Montigny-sur-Vesle

Cru status

Village listed as Autre Cru

Vineyard surface area of this locality

23,6 ha (env.)

Estate vineyard surface area

0,2070 ha

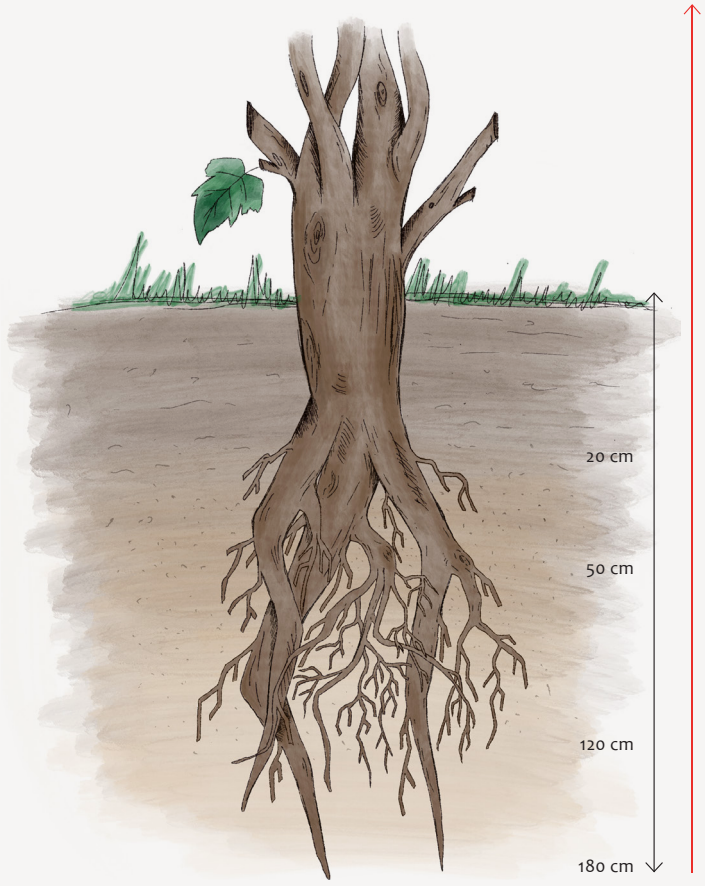
# GENESIS

## Soils

Cream-coloured, the profile is sandy-silty to silty-sandy. The clay content is between 9 and 12%. The deepest clays are vermiculites. These clays' internal surfaces partly determine the potential quality of the wines through their ability to restore elements specific to the site, retain water and gradually release it to the plant. These internal surfaces amount to 400 m2/g of soil, depending on where you are located on the plot. These are high quality clays for a grape variety such as Meunier. Due to the high porosity of the soil, its composition makes it difficult to compact.

## Sub-soils

Deposits of sand from the Thanetian period (59 to 56 million years ago), relatively filtering. Appearance of very deep Campanian chalk, beyond the reach of the vine's root system. Highly draining subsoil.



# THE PLANT

Grape variety

Meunier

Rootstock

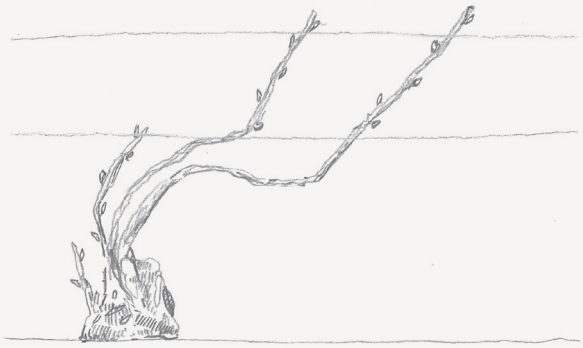
Franc de Pied (non-grafted vines)

A sandy soil protects vines from phylloxera. Experience has proven that sand is not a material through which this disease (forming root galls) can penetrate to reach the roots. This specificity helps to preserve a Meunier vine planted without grafted rootstock (as pieds francs).

Rootstock Massale selection.

Pruning type Chablis. Pruning for renewal starting at the back of the stock.

Principle One 2-eyed rachet (buds) at the base of the stump, a rejuvenation "launch" of 5 eyes starting from the rachet attached to the first binder wire, and two 5-eyed sticks on timbers attached to the second binder wire.



Number of potential fruit-bearing buds found : 17

# THE YEAR

## The weather

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 Vallee de la Vesle 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.

### 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.

## The harvest

The year 2018 seems to symbolize a significant climatic tipping point.
After a rainy winter, the situation at the start of the season was ideal for vines. The period of heat and drought was exceptionally long.
The plot suffered from sand drought in midsummer, but fortunately the vines were able to withstand the severe water stress.
After a hot, dry season, there was no significant impact of mildew, powdery mildew or botrytis anywhere in sight. The harvest for this plot took place on August 30st. An extremely early start to the vintage. A very healthy harvest, exceptionally ripe and generous.

- Harvesting date:
  **Thursday, August 30th.**
  - 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

A 500-liter barrel and one of 228 liters

Alcoholic fermentation

Spontaneous fermentation

Malolactic fermentation

Natural

Maturation before racking for bottling

9 months on lees

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

Cork

Ageing in the cellars

63 months on lees

Disgorging

Octobre, 2024

Dosage

3g/L

# THE WINE

## The color

A light bronze colour with golden highlights and delicate, fleeting effervescence.

## The texture

La Grande Vigne wines express their finesse through the combination of the south-facing exposure of the plot, low yields and low maturity for this vintage. A refreshing, lightly iodised body balances the finesse of this terroir through fine bitterness. The complex clay composition provides a long, chiselled aftertaste.


# 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) |
|---|---|---|---|---|---|---|---|
| 11.15 | 12.43 | 3,12 | 7 | 17 | 5 | 3,35 | 0,35 |

# 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 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...