

DOMAINE

**S U E N E N**  
C H A M P A G N E

À CRAMANT

**LE MONT-AIGU**

**BLANC DE BLANCS**

**GRAND CRU**

**2016**

EXTRA-BRUT

# IDENTITY

## Grape variety

100 % Chardonnay

## Vintage

2016

## Harvesting date

September 25th

## Harvest Maturity

Potential 11.2 °

## Bottling date

July 26th 2017

## Production

877 bottles

Commune	Locality	Plantation years	Plantation density per ha	Surface (ha)	Altitude	Exposure
Chouilly	" Le Mont-Aigu "	1978	7937	0,2525	142 m	South

## THE PLACE

Sub-region

Côte des Blancs

Commune

Chouilly

Cru status

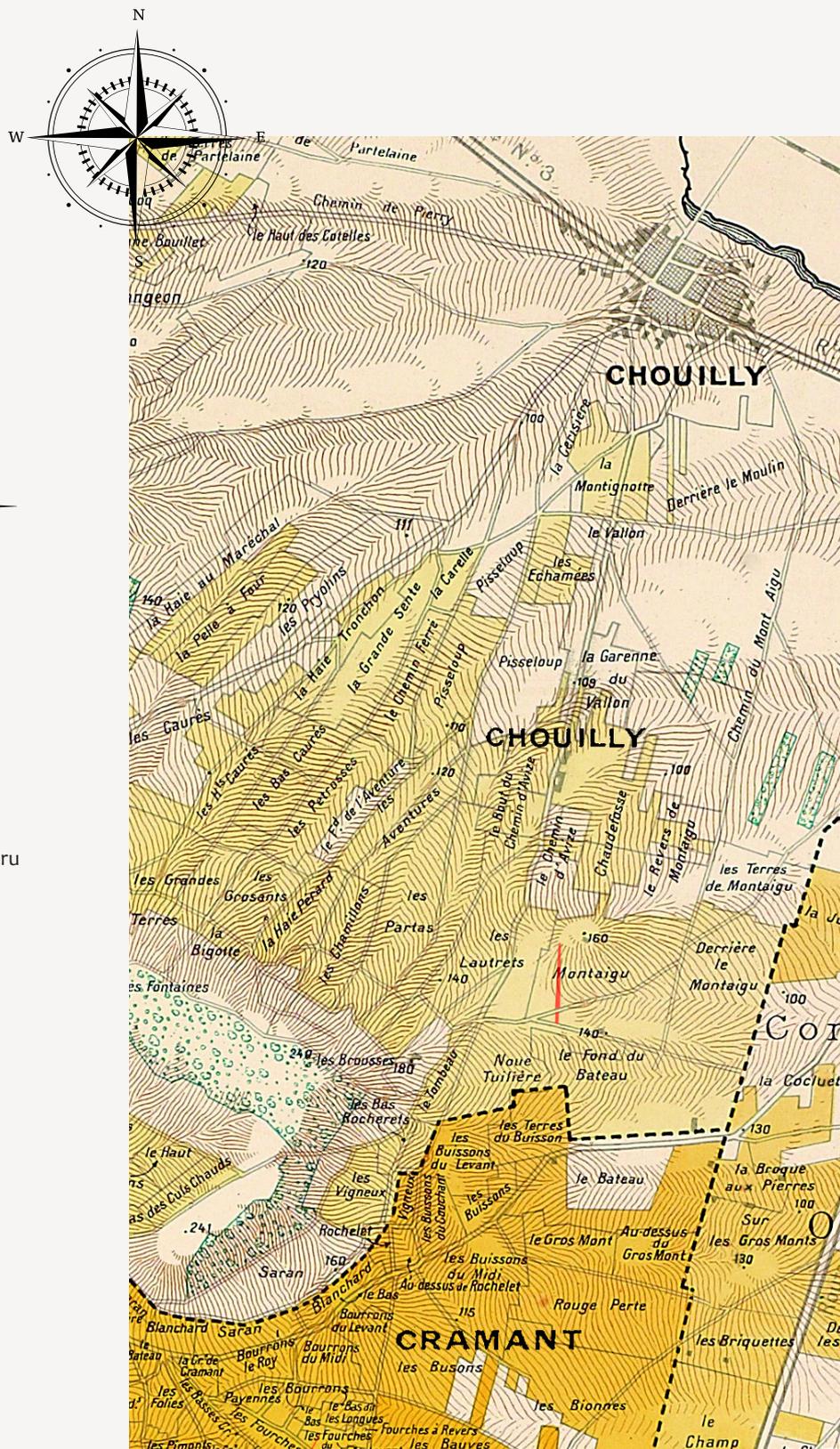
Classified 100% commune since 1985 - Grand Cru

Vineyard surface area of this locality

20,6 ha (env.)

Estate vineyard surface area

0,2525 ha



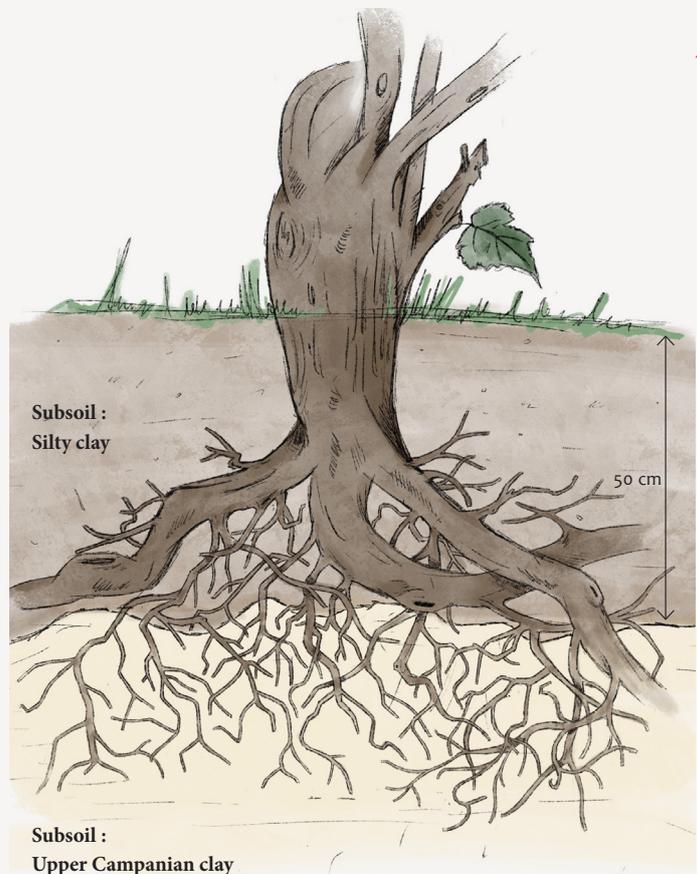
# — GENESIS —

## Soils

Brown in color, the profile is silty-clayey with a clay content on the surface of 15%. These clays are vermiculites. The internal surfaces of these clays partly determine the potential quality of the wines by their capacity to reconstitute the place's specific elements, retain water, then make it gradually available for the plant. These inner surfaces are 300 sqm/g of soil depending on the location of the plot. These clays are highly qualitative.

## Sub-soils

Appearance of white chalk of the Belemnites from the Upper Campanian (74 million years) at a depth of 35 cm. The gelifraction of the chalk allowing the roots to explore the terroir is very important on this plot.



# — 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.

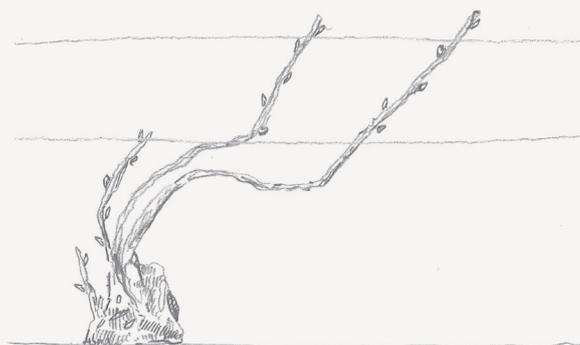
It resists up to 60% the total limestone, 40% active limestone and a CPI (chlorosis potency index) of 60. It also absorbs magnesium well in the soil. The 41 B MGt favors cluster compactness. It also tends to delay the vegetative cycle of the grafts and compared to other rootstocks, the products obtained 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

**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.



# — THE YEAR —

## The weather

---

After the 2015 harvest, mildness persisted during the autumn. The winter was also mild but very rainy with a total of about 220 mm. April was particularly cool. Episodes of spring frost were recorded from April 18th to 27th. The frost damage was marked on the plot which is in a deep valley at the foot of the Mont-Aigu, slightly favoring the stagnation of the cold airstream. The generosity of the rainfall persisted in the spring. We recorded a total of more than 250 mm from April to June. This was the highest rainfall for the period since 1995. The summer was much drier, especially from the second half of July. The climatic conditions changed and the temperatures rose strongly from the end of August to the end of September, taking us to the harvest.

## The harvest

---

The 2016 harvest was greatly affected by extreme weather conditions. The spring frosts caused losses. The cryptogamic pressure also caused a lot of damage. Losses were mainly due to mildew following the primary contaminations and the intense and repeated rains. These rains washed away the spores and the powdery mildew was moderately expressed.

## 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.
- Harvesting date:  
**Sunday, September 25th**
- Team of  
10 pickers,  
2 basket carriers,  
2 pressing operators.
- Meticulous sorting in the vineyard and at the press.

## — VINIFICATION —

### 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 (600L)

### 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

---

Capsule

### Ageing in the cellars

---

60 months on lees

### Disgorging

---

July 2022

### Dosage

---

3 g/L

# — THE WINE —

## The color

---

Light yellow color with yellow reflections and creamy effervescence.

## The texture

---

The wines of Mont-Aigu express themselves in generosity thanks to the southern exposure of the plot combined with low yields. The whiteness of the soils, which reflects the sun's rays and rejects the heat accumulated during the day during the night, allows great ripeness. The richness of this terroir through a dense and finely iodized matter is balanced by delicate bitters. The energy of the limestone makes the mouth feel more chiselled through a creamy bubble with marine accents. Of a great aromatic persistence.



# — ANALYSIS —

Average degree of the harvest (% vol.)	Final degree after sparkling-making (% vol.)	pH	Total acidity (H <sub>2</sub> SO <sub>4</sub> )	Total SO <sub>2</sub> (mg/L)	Free SO <sub>2</sub> (mg/L)	Sugars (g/L)	Volatile acidity (g/L)
10,95	12,26	3,05	4,33	25	< 5	3,05	0,37

## — 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...