DOMAINE

SUENEN

CHAMPAGNE

À CRAMANT

C+C

BLANC DE BLANCS
GRAND CRU

EXTRA-BRUT

IDENTITY

Grape variety

100 % Chardonnay

Base year

2020

Harvest date of the base year

from August 31st to September 4th

Harvest maturity

potential 11°

Reserve wines

45% from 2013 to 2019

Bottling date

July 16th, 2021

Production

6995 bottles, 201 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

Communes

Cramant et Chouilly

Cru status

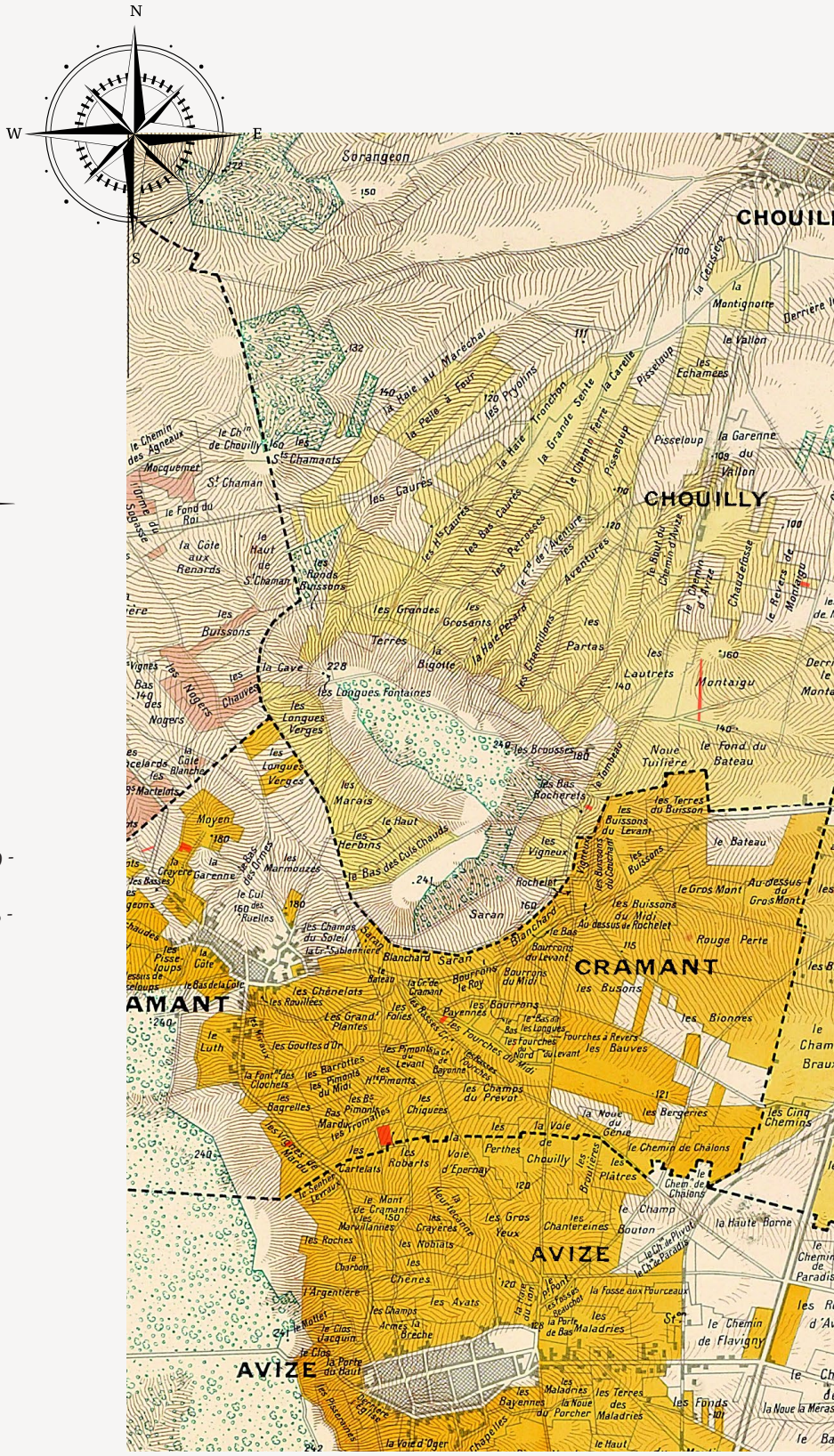
Cramant - classified 100% commune since 1919 - Grand Cru
Chouilly - classified 100% commune since 1985 - Grand Cru

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

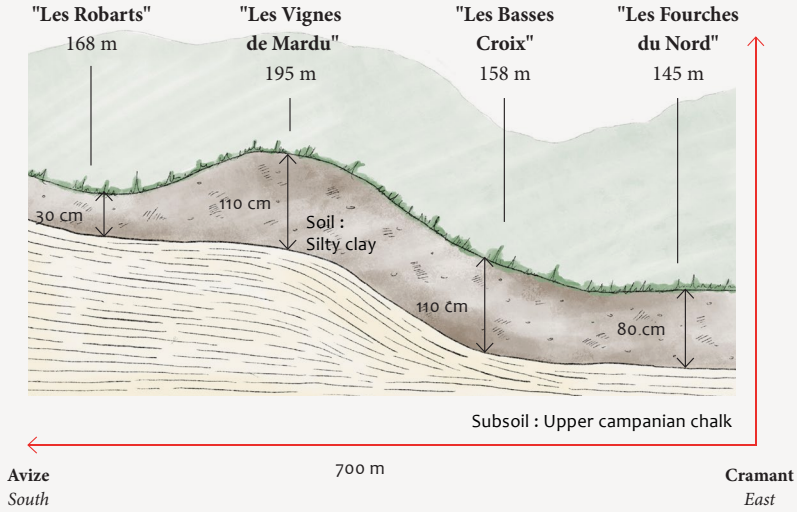


GENESIS

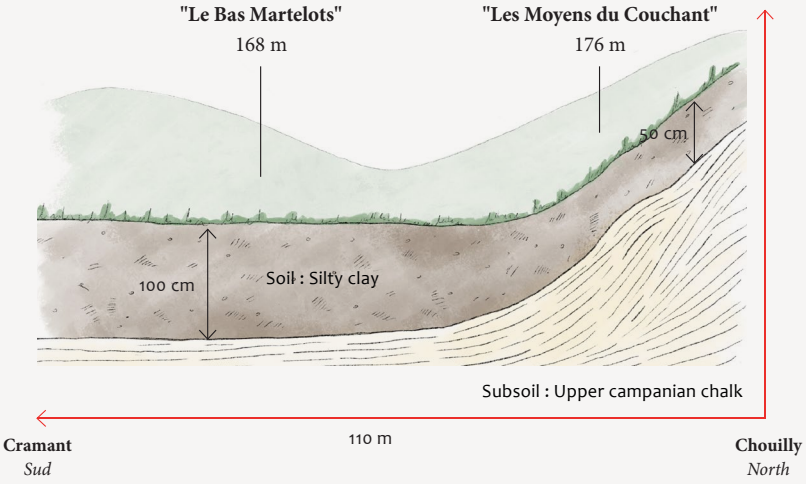
Soils

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

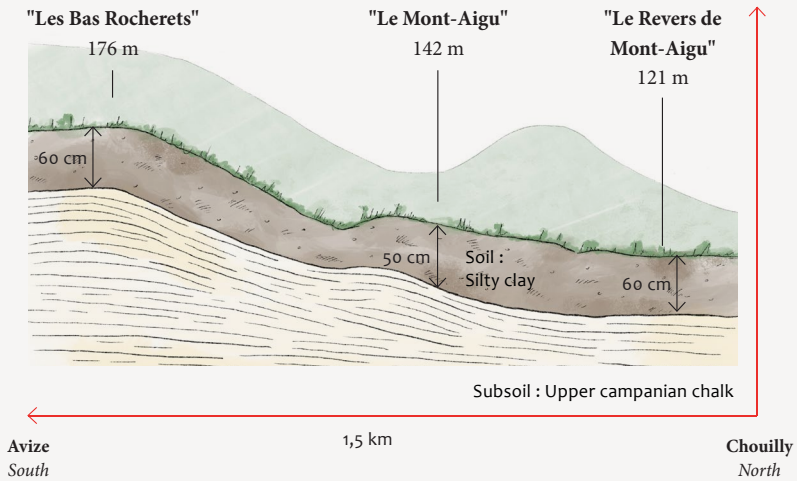
The plots on the eastern slope (« Les Robarts », « Les Basses Croix », « Les Fourches du Nord » and « Les Vignes de Mardu »). On this part of the vineyard, the soils are of limited thickness (1m. max). Over there, the profiles are silty-clayey with clay contents between 20 and 35%. These clays are illites 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.

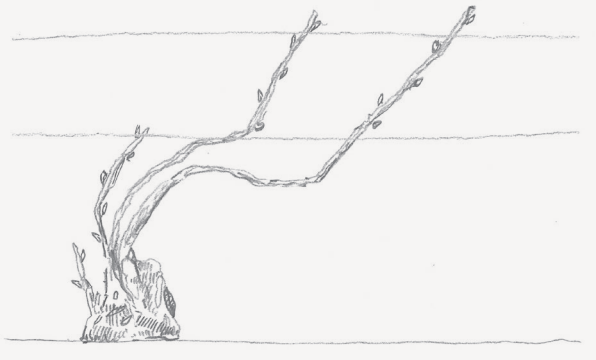
Rootsock Clones 78 and 96 for 50% and 50% of the field selection.

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

Following another harvest in the summer heat of 2019, the year ended with both autumn and early winter being excessively rainy, in 2019/2020. This rain offset the drought of summer 2019. Rain kept on pouring until March, and temperatures remained mild throughout the winter. As spring saw drought and sunny days on the Côte des Blancs, it was still marked with abnormally high temperatures interspersed with two cold spells. The first one occurred late March until early April, and the second one around mid-May. These episodes included some frosty periods. However, because of the air mass coming from both north and east, the very low relative humidity limited the damage. From the beginning of June, rainfall in the form of showers and thunderstorms swept over the Champagne region. The north of the Côte des Blancs was relatively isolated from this rain.July and August were the driest months recorded on average in the vineyard, with an overall total of 37.9 mm over those two months. This means that 2020 achieved a sad record, beating 1964 (59 mm) and 2018 (59.5 mm). The drought hit August hard, with total rainfall of less than 10mm. Rainfall did not resume until September 23rd.

The harvest

Once again, the 2020 harvest featured an intense, hot, dry vintage. Thanks to the water accumulated over the winter and some rainfall in June, both our Cramant and Chouilly vineyards were able to draw on the water reserves provided by the outcropping chalk in these areas throughout this intense, dry summer. Budburst began around April 5th. Plant development was dynamic and consistent, with blossoming starting at the end of May. During the growing season, mildew had little impact on the vineyard, thanks to the drought. Oidium was not very prevalent, largely due to the warm weather and low morning humidity, although the 'Les Robarts' and 'Les Basses Croix' plots did experience some losses. The position of these plots on the hillside and the water retaining properties of the underlying clay are both favorable to the recurrent development of this fungus. After an overall calm season in terms of fungal diseases, the harvest began on August 31st. The grapes were harvested at optimum ripeness. Throughout the 2020 vintage, the vines showed great adaptability to successive hot vintages.

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.

- Start of the harvest: **Monday, August 31st**
- Closing the harvest: **Friday, September 4th**
- Team of
  12 pickers,
  2 basket carriers,
  2 pressing operators .
- Meticulous sorting in the vineyard and at the press.

LA VINIFICATION

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

50 % steel vats and 50 % 228L and 500L barrels.

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 are 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 and December, 2023

Dosage

4 g/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 (H_2SO_4)	total SO_2 (mg/L)	Free SO_2 (mg/L)	Sugars (g/L)	Volatile acidity (g/L)
11	12,79	3,13	4,06	28	5	3,9	0,39

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...