

DOMAINE

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

À CRAMANT

**LA COCLUETTE**

**BLANC DE BLANCS**

**GRAND CRU**

**2017**

EXTRA-BRUT

# IDENTITÉ

## Grape variety

100 % Chardonnay

## Vintage

2017

## Harvesting date

September 6<sup>th</sup>

## Harvest maturity

Potential 10,80°

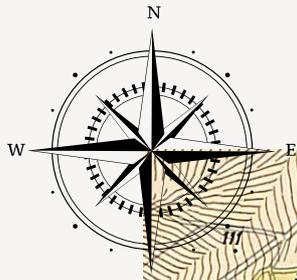
## Bottling date

July 25<sup>th</sup>, 2018

## Production

1801 bottles

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



## THE PLACE

Subregion

Côte des Blancs

Village

Oiry

Grand Cru status

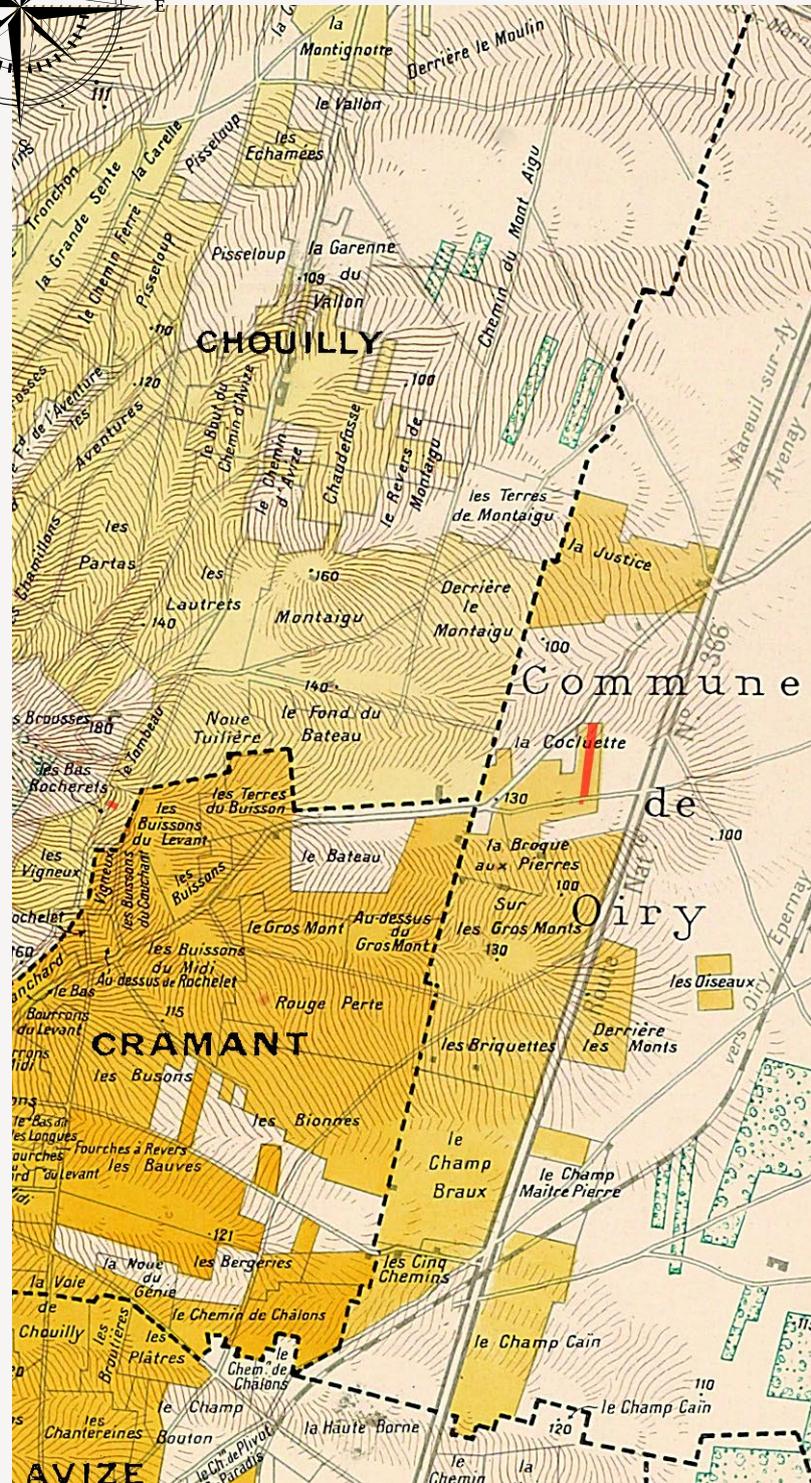
Classified 100 % Grand Cru village since 1985

Vineyard surface area of this location

5,24 ha (app.)

Vineyard Surface area of the estate

0,4285 ha



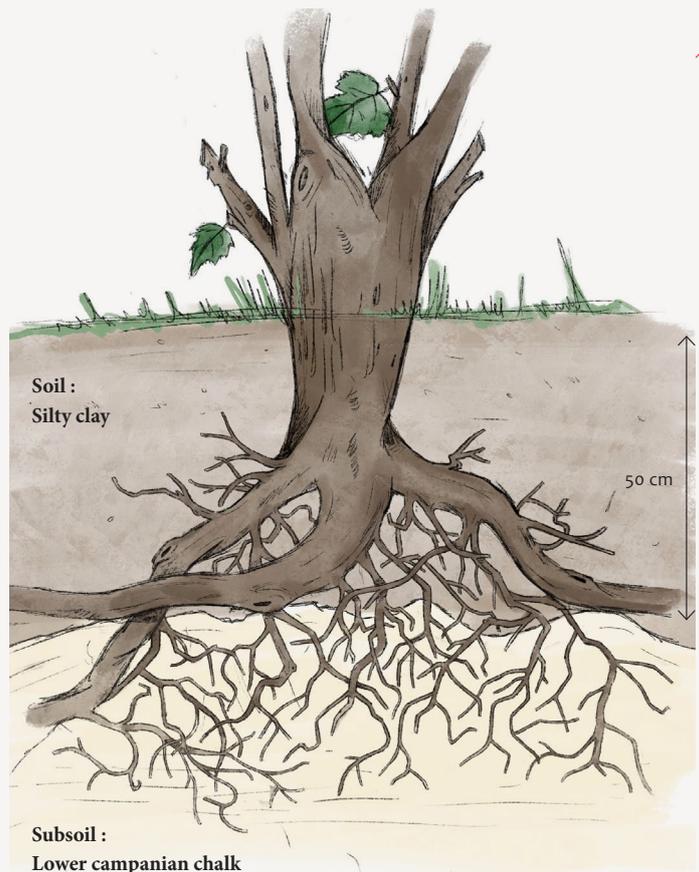
# — GENESIS —

## 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 reconstitute the place's specific elements, to retain water, then make it gradually available for the plant. These inner surfaces range from 100 m<sup>2</sup>/g to 120m<sup>2</sup>/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%.

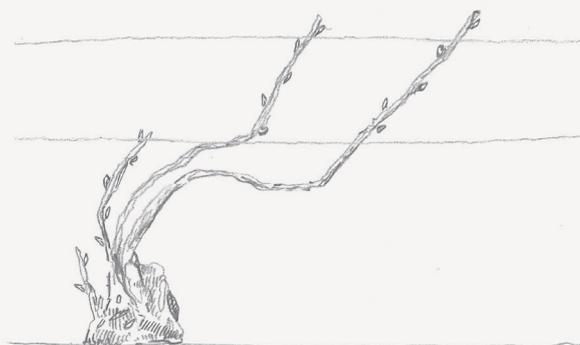
The 41B Millard and of Grasset is characterized by its adaptation to calcareous soils and its resistance to chlorosis. It resists up to 60% the total limestone, 40% active limestone and a CPI (chlorosis potency index) of 60. It also absorbs magnesium well in the soil. The 41 B MGt favors cluster compactness. 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

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Autumn and winter 2016/2017 were particularly dry. By late March, budburst was already well underway in the vineyards. In mid-April, a northerly flow brought cold, dry air, and 12 nights of frost were recorded all over the appellation. Our entire vineyard was affected. Located on the lowest part of the hillside, the 'La Coclulette' parcel suffered losses of 40% of the estimated harvest. Following this episode, the weather conditions calmed down and the fine weather set in. The mild spring was interspersed with a few light showers. During summer, the climatic balance shifted in July with exceptionally heavy rainfall, although it did not reach the same levels as in summer 2001. The rainfall averages clearly demonstrate the many wet periods that marked summer 2017. This high level of humidity does not systematically lead to major crop losses, as the vegetative cycle is already well advanced. From late July onwards, the summer cools off slightly and we calmly approach the harvest.

## The harvest

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Like 2016, 2017 was a year of contrasts, but the pattern was completely opposite... Spring frosts caused losses. A hot, dry spring and early summer before a very wet July. After this period of extreme change, the harvest took place on September 6<sup>th</sup>. Despite the frost, the vine stress did not deprive us of technologically and aromatically ripe grapes.

## 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:  
**Wednesday, September 6<sup>th</sup>**
- 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 (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, 2023

### Dosage

3 g/L

# — THE WINE —

## The color |

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Straw yellow color with golden reflections, with generous effervescence.

## The texture

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The wines from la Coquette 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 through 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 (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)
10,8	12,5	3,10	4,28	15	< 5	3,55	0,25

## — PHILOSOPHY —

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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...