

DOMAINE

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

À CRAMANT

LES ROBARTS

BLANC DE BLANCS

GRAND CRU

2016

EXTRA-BRUT

IDENTITY

Grape variety

100 % Chardonnay

Vintage

2016

Harvesting date

September 30th

Harvest maturity

Potential 10.95 °

Bottling date

July 26th 2017

Production

1,857 bottles

Commune	Locality	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 %



THE PLACE

Sub-region

Côte des Blancs

Commune

Cramant

Cru status

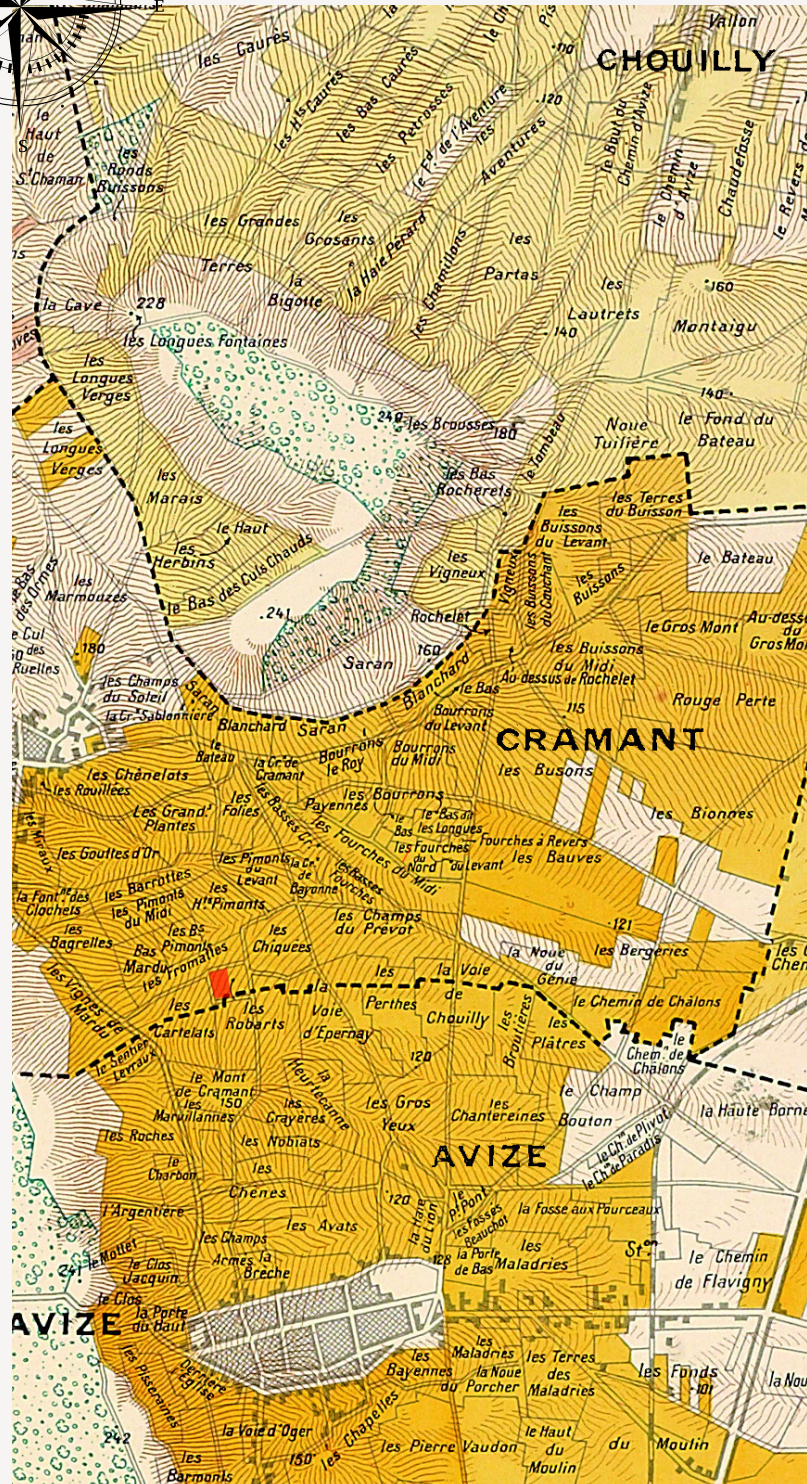
Classified 100% commune since 1919 - Grand Cru

Vineyard surface area of this locality

Versant Cramant : 1,58 ha (approx.)

Estate vineyard surface area

0,3582 ha



— GENESIS —

Soils

Brown in color, the profile is silty-clayey with a clay content on the surface of 20%. These clays are vermiculites.

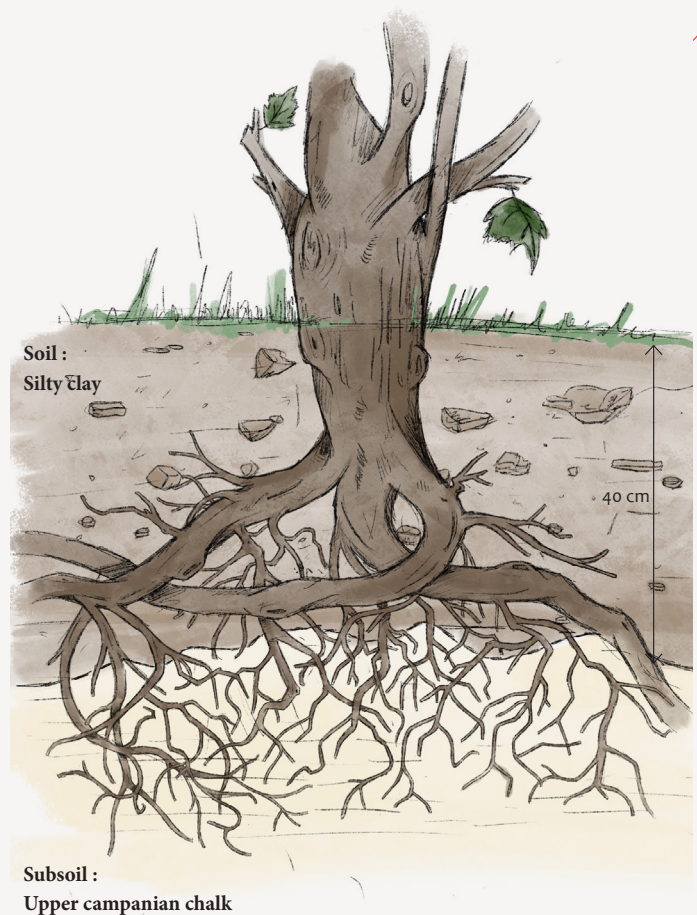
The internal surfaces of these clays partly determine the potential quality of the wines by their capacity to reconstitute the place's specific elements, retain water, then make it gradually available for the plant. These inner surfaces range from 400 sqm/g to 450 sqm/g of soil depending on the location 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 40 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.

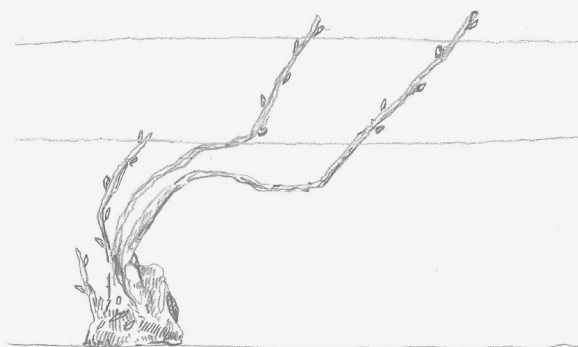
Sur cette parcelle, le calcaire actif varie de 15 % à 20 %.

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 Clones 78 and 96 for 40% and 60% 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.



— THE YEAR —

The weather conditions

After the 2015 harvest, the mildness persisted during the autumn. 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 partial but real on the plot. 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 this period since 1995. The summer was much drier, especially from the second half of July. The climatic conditions changed and the temperatures strongly increased from the end of August to the end of September, which brought us to the harvest.

The harvest

The 2016 harvest was greatly affected by weather extremes. The spring frosts would have caused losses. The cryptogamic pressure also caused a lot of damage. These losses were mainly due to mildew following primary contaminations and intense and repeated rains. These rains washed away the spores so that powdery mildew then expressed moderately. In contrast to these rainy periods, scald damage occurred at the end of August during the hot weather. The harvest took place on September 30th. In spite of heavy losses, the stress of the vineyard did not deprive us of relatively ripe grapes for the harvest period. A light but finally beautiful harvest to punctuate an intense and demanding vintage.

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.
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- Harvesting date:
Friday, September 30th
 - 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

13.70 hl barrel

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

June 2022

Dosage

3 g/L

— THE WINE —

The color

Straw yellow color with golden hues and silky effervescence

The texture

Les Robarts wines express themselves in depth . The complexity of this terroir through a dense matter is balanced with chiselled acidity. The energy brought by the salts makes the mouth feel light through silky bubbles. With time, the finish lengthens on the mineral and its iodine expression.



— ANALYSIS —

Average degree of the harvest (% vol.)	Final degree after sparkling-making (% vol.)	pH	Total acidity (H ₂ SO ₄)	Total SO ₂ (mg/L)	Free SO ₂ (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...