

DOMAINE

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

À CRAMANT

OIRY

**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 6th

Harvest maturity

Potential 10,8°

Reserve wines

25% from 2013 to 2019

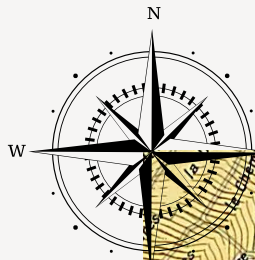
Bottling date

July 16th, 2021

Production

11,528 bottles, 395 magnums, 40 jeroboams

Commune	Locality	Plantation years	Plantation density per ha	Surface (ha)	Altitude	Exposure
Oiry	"La Coquette"	1925 1987 1999	7937	0,4285	99 m	North 80 % South 20 %
Oiry	"La Broque aux Pierres"	1968	8282	0,1245	105 m	North
Oiry	"Sur les Gros Monts"	1963 1973 1982 1986	7905	0,5180	120 m	North
Oiry	"Le Champs Braux"	1955 1956	7576	0,1940	110 m	South
Oiry	"La Haute Borne"	1992	8282	0,2655	110 m	South



THE PLACE

Sub-region

Côte des Blancs

Commune

Oiry

Cru status

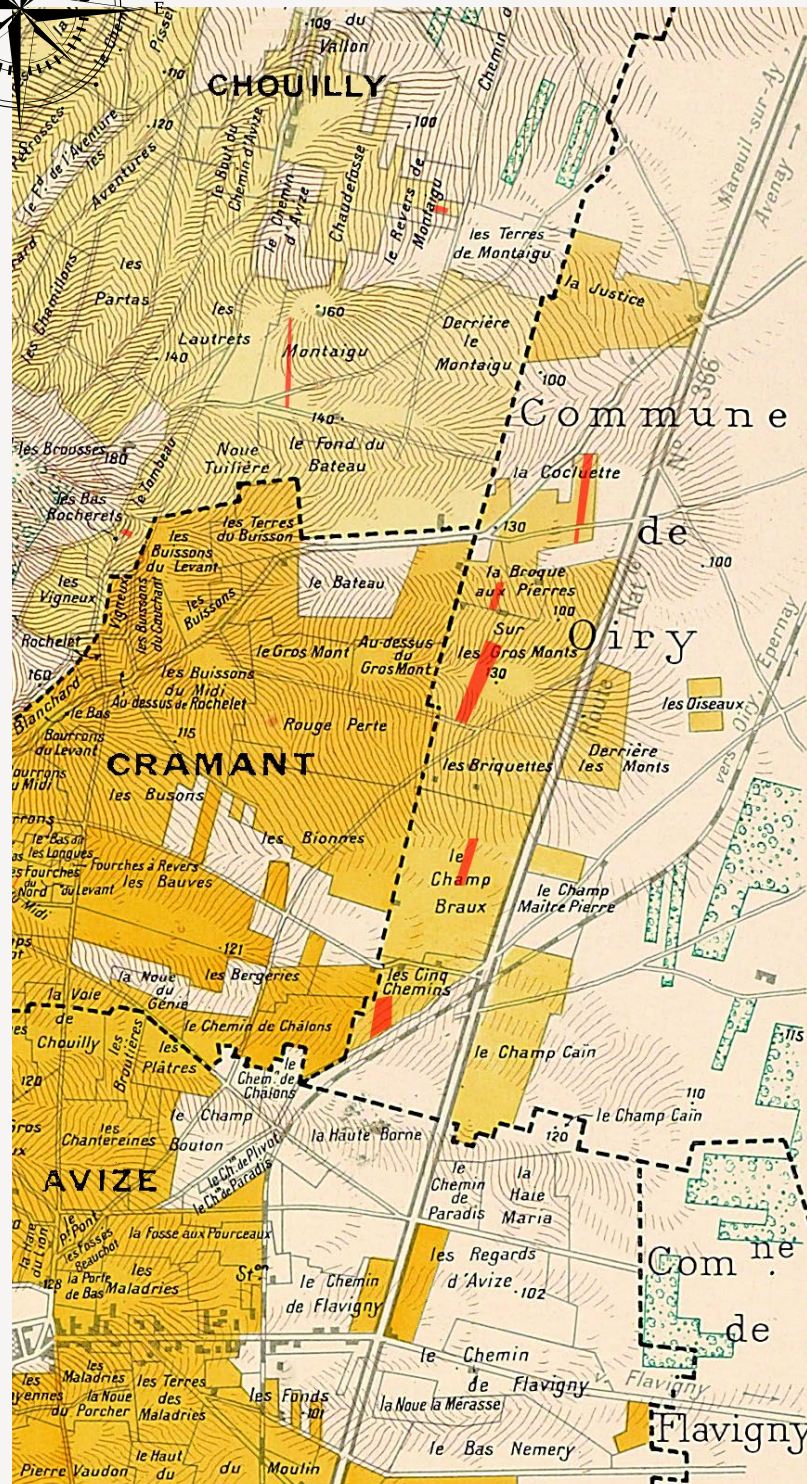
Classified 100 % commune since 1985- Grand Cru

Vineyard surface area of this cru

88,20 ha

Estate vineyard surface area

1,5305 ha



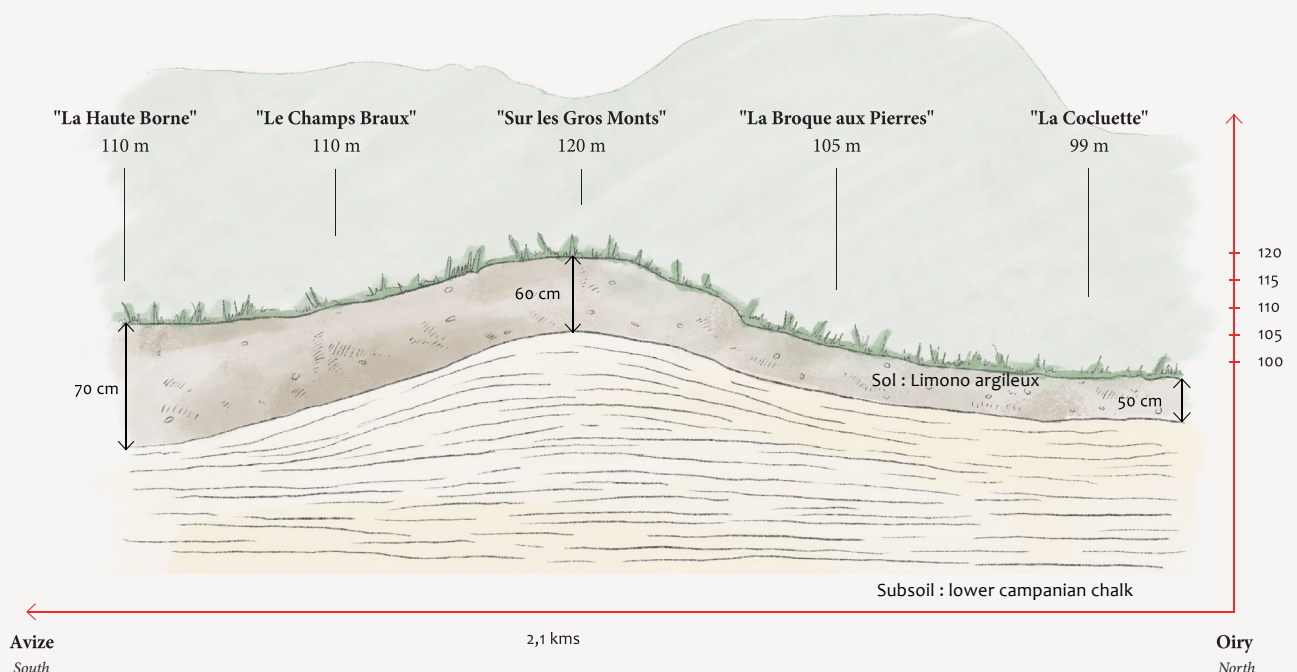
GENESIS

Soils

The vineyard estate extends over the full height from North to South of this terroir. We can speak of a terroir unit at the bottom of the hillside through predominant soils of limited thickness. Light brown in color, the profiles are silty-clayey with clay contents between 25 and 30%. These clays are illites. The internal surfaces of these clays partly determine the potential quality of the wines because of their capacity to reconstitute the specific elements of the place, retain water, then to make it gradually available to the plant. These internal surfaces range from 100 sqm/g to 250 sqm/g of soil according to the solifluctions from the heights of Chouilly and Cramant.

Sub-soils

The entire vineyard stands on a white chalk from Lower Campanian (83 million years). The gelifraction of this chalk allowing the roots to explore the terroir is very important on the whole vineyard. With the exception of 'La Haute Borne' in the south which rests on a richer and more friable chalk.



— 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.

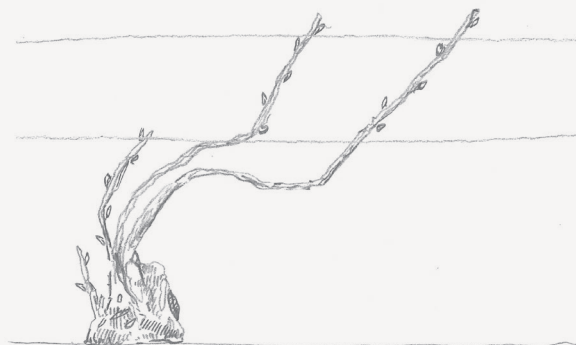
On this vineyard, the active limestone varies from 15 to 20%.

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 Clones 78 and 96 for 60% and 40% 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. 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: **Sunday, September 6th**
- Team of
12 pickers,
2 basket carriers,
2 pressing operators.
- Meticulous sorting in the vineyard and at the press.

— 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 barrels and half-Muid

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 the cellars

24 to 36 months on lees

Disgorging

June, July and December, 2023

Dosage

4 g/L

— THE WINE —

The color

Yellow with golden reflections, and fine bubbles.

The texture

The wines from Oiry set themselves apart because of their saline expression full of freshness. The compact chalk of the bottom of the hillside releases its salts. These salts find their balance in the unctuousness of grapes which ripened in the sun for long hours. Great sunshine of the vineyard allowed by the distance of the hillside. The aromas wander between pastry notes and mild spices to end on a minerality of salivating bitters.



— ANALYSIS —

Average degree of the harvest (% vol.)	Final degree after sparkling-making (% vol.)	pH	Total acidity (H ₂ SO ₄)	SO ₂ total (mg/L)	SO ₂ libre (mg/L)	Sugars (g/L)	Volatile acidity (g/L)
10,8	12,67	3,10	4,07	24	< 5	4,25	0,30

— 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...