

S U E N E N
C H A M P A G N E
À C R A M A N T

RÉSERVE

BRUT
PRODUIT DE FRANCE

750 ml 12% Vol.

ÉLABORÉ PAR SCEV SUENEN PERSON - CRAMANT - FRANCE
RM 29218-01 - Contient des sulfites



TERROIRS Suenen's Reserve Champagne is produced with the three different grape varieties found in their vineyards in Montigny-sur-Vesle in the St. Thierry Hills; the Chardonnay fruit comes from a single vineyard. The sandy subsoil originates from chalk, clay and silt from the Tertiary era--optimal for the red grapes as it provides the best structure to bring the Reserve to maturity.

FARMING Officially sustainable with mostly organic practices. Since 2009, Aurélien has completely eliminated herbicides from their vineyard practices and cut all other treatments down to a bare minimum. Now, 95% of the products he uses are organic. He and his team plow regularly to maintain balance in the soils and use natural composts to nourish the humus.

GRAPE VARIETALS 50% Pinot Noir, 30% Pinot Meunier, 20% Chardonnay

VINE AGE 30 year-old

WINEMAKING Made in the traditional method. Each cuvee is made from grapes that are harvested and sorted by hand and vinified separately (one-month alcoholic fermentation, followed by a two- to three-month malolactic fermentation). 80% of the fruit comes from the base year and 20% from reserve wine. The wine is aged in enameled cask for 10 months followed by aging the bottle on its lees for three years. Dosage is 7g/L.

TASTING NOTES Enchanting aromas of mixed berries, fresh-baked scones, zesty lemon and fine herbs pop out of the glass enticingly. While soft and round on the palate, there is plenty of vibrancy here, coupled with Aurelien's hallmark salinity on the back of the palate. An inspired champagne!

ANNUAL PRODUCTION ~9,970 bottles or 830 cases made.

