



TERROIRS MBDA is a tribute cuvee, named in honor of the last four generations to farm the land at Champagne Suenen: Marcel, Bernard, Daniel and Aurélien. As such, the cuvee is the darling of the domaine as it blends the grapes from their two distinct terroirs: Pinot Noir from Montigny-sur-Vesle from sand, chalky and clay soils from the Tertiary period; and Chardonnay from the highly pedigreed *grand cru* terroirs of Cramant, Chouilly and Oiry, which sit on a bedrock of 72- to 80-million-year-old Campanian chalk that is celebrated for its efficient water retention and mineral complexity.

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 53% Pinot Noir, 47% Chardonnay

VINE AGE 45 year-old vines on average

WINEMAKING Made in the traditional method. *Chez* Suenen, alcoholic fermentations are temperature-controlled and last for three weeks to a month. The MBDA is vinified in two different ways: 30% of the crop ferments in five-year Burgundian oak barrels with native yeasts while 70% ferments in enamel-lined tanks with selected yeasts. After malolactic fermentation has finished, the wines age for 15 months on fine lees both in barrel and in tank, respectively. The wines are then aged *sur lattes* for another two years before disgorgement. Aurélien keeps the dosage low at 3 g/L.

TASTING NOTES Moussy, fine and golden in color, this Extra-Brut's soft, generous notes of vanilla, cream, bourbon and brioche are infused with a delicate and precise mineral structure of lemon zest, wet stones and a hint of sea breeze. Approachable and mouth-filling yet chiseled and refreshing, the MBDA represents the ensemble of Suenen's terroirs.

ANNUAL PRODUCTION ~2,485 bottles or 207 cases

