DOMAINE CORDOIN DIDIERLAURENT

CUVÉE RESERVE

Story

The Cordoin Didierlaurent estate was established in the 1930s. Located in Port-à-Binson, in the Marne Valley, the vineyard covers 8.5 hectares. Pierre-Emmanuel Cordoin is a 4th generation grower-producer, a rarity in the Champagne appellation, he took over in 2014. Pierre-Emmanuel is committed to demonstrate his personality through his winemaking. You will find his signature style in each of his cuvées, focusing solely on barrel fermented Champagnes.

Reserve: Blended cuvée with wines from current vintage and reserve vintages.
Farming Philosophy : Certified HVE III. Follows the vines natural cycles with minimal treatments.

Vineyard Information

Grape varieties : 80% Chardonnay and 20% Pinot Meunier

Plot : La Fortelle and le Ravail (Mareuil-Le-Port village)

Average age of the vines : 45 years old

North facing

Elevation : 110m (360ft)

Soils : Clay-limestone

FARMING PRACTICES
- Type of vine pruning: Meunier (Marne Valley), Chardonnay (Chablis).
- Cover crop between the rows
- Working the soil in alternate rows, under and above ground
- Vine treatment through biocontrol (environmentally safe, energy self-sufficient, cost-effective, sustainable)

Winemaking

- Hand picked grapes, manual sorting, 100% whole cluster
- Pneumatic press
- Alcoholic fermentation : In oak barrels for 2 to 3 weeks, fermentation at 54 ºF
- Malolactic fermentation : In oak barrels for 2 to 3 weeks between 71 to 73 ºF
- Aging : In oak barrels for 6 to 8 months on lees with batonnage and then 20 to 25 months in bottle before disgorgement (*sur lattes*)
- Blending : 70% wine of the same vintage and 30% reserve wine
- SO2 : Added during the harvest and after the two fermentations
- Dosage : 5g/l
- Disgorgement : Machine disgorgement with glycol

Tasting notes

A baguette toast nose with a touch of cream from the oak and is framed by a little spiciness from the Meunier. In the mouth, it is seamless and easy to drink, like a Blanc de Blancs, but has great complexity underneath..