CHAMPAGNE CORDOIN DIDIERLAURENT

CUVÉE TRADITION

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.

Tradion : Entry level blend which reflects the classic style of the Cordoin Didierlaurent family. Same blend for the last 40 years.
Farming Philosophy : Certified HVE III. Follows the vines natural cycles with minimal treatments.

Vineyard Information

Grape varieties : 70% Pinot Meunier et 30% Chardonnay
Plot : La Fortelle and le Ravail (Mareuil-Le-Port village)
Average age of the vines : 45 years old
North facing
Elevation : 110m (360ff)
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 the ground
- Vine treatment through biocontrol (environmentally safe, energy self-sufficient, cost-effective, sustainable)

Winemaking

- Hand picked grapes, manual sorting, whole cluster
- Pneumatic press
- Alcoholic fermentation : In oak barrels for 2 to 3 weeks, fermentation done at 54 °F
- Malolactic fermentation : In oak barrels for 2 to 3 weeks between 71 to 73 °F
- Aging : In oak barrels for 6 to 8 months on lees with batonnage and then for 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: 5 g/l
- Disgorgement : Machine disgorgement with glycol

Tasting notes

This wine is airy and elegant, with a tight bead of tiny bubbles, a tarte-tatin nose and graceful toasted pastry notes in the mouth. The finish is clean, dry and long.

French
Libation