# DOMAINE CORDOIN DIDIERLAURENT

## CUVÉE LES GRANDS CHAMPS - EXTRA BRUT

#### 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.

Les Grands Champs: A single plot wine, « The Great Field » Blanc de Noirs made from the very first vines planted and oldest parcel of the estate, planted by the great-grand-father Gilbert Danteny.

Farming Philosophy : Certified HVE III. Follows the vines natural cycles with minimal treatments.

#### Vineyard Information

Grape varieties : 100% Pinot Meunier Plot : Les Grands Champs (Leuvrigny), less than 1 acre. Average age of the vines : 90 years old North facing Elevation : 110 m (360ft) Soils : Clay-limestone

#### FARMING PRACTICES

- Type of vine pruning: Meunier (Marne Valley)
- 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 2/3 weeks, fermentation done at 54  $^{\mathrm{o}}\mathrm{F}$
- Malolactic fermentation : In oak barrels for 2/3 weeks between 71 to 73 °F
- Aging : In oak barrels for 6 to 8 months on lees with batonnage and then for 5 years in bottle before disgorgement (*sur lattes*)
- Blending: 100% wine of the same vintage and 0% reserve wine
- SO2 : Added during the harvest and after the two fermentations
- Disgorgement : Machine disgorgement with glycol
- Dosage : 5g/L

### Tasting notes

It has a white gold color, aromas of white truffles, subtle *tarte tatin* and a great line of lengthening acidity which carries to the super minerality of the finish.



