

DOMAINE CORDOIN DIDIERLAURENT

CUVEE LOUISE ANTOINETTE – EXTRA BRUT

CHAMPAGNE

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.

Louise Antoinette : A tribute to Pierre-Emmanuel's great-grand-mothers who were two main figures at the estate in the 1950s.

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

Vineyard Information

Grape varieties : 100% Chardonnay
Plot : La Fortelle (Mareuil-Le-Port village)
Average age of the vines : 45 years old
North facing
Elevation : 110 m (360ft)
Soils : Clay-limestone

FARMING PRACTICES

- Type of vine pruning: Chablis
- Cover crop between the rows
- Working alternatively under and over the ground every two rows
- 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 °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 4 years in bottle before disgorgement (*sur lattes*)
- Blending : 100% wine of the same vintage and no reserve wine
- SO2 : Added during the harvest and after the two fermentations
- Disgorgement : Machine disgorgement with glycol
- Dosage : 5 g/L

Tasting notes

A bright yellow with fine bubbles. The nose is loaded with cream and vanilla and slightly toasty sweet. It is a full bodied, luscious Chardonnay inside, as dry as it is complex.

