

DOMAINE M. CHOPPIN

LIEUX-DITS

EPINETTE DE CHAMPAGNE

Cépages

100 % Chardonnay
old vines planted in 1982.
Massal Selection

Crus

Damery

Type de sol

Calcareous

Dosage

0 g/L Extra-Brut



Vinification

Vintage : 2021

The wine is aged in 500 liter oak barrels and undergoes fermentation with indigenous yeasts. The aging process includes time on the lees, as well as spontaneous malolactic fermentation. After being aged in the cellar for 40 months, the wine is disgorged, bottled with a cork closure. All of the disgorgement liqueurs used in this wine are made from oak barrel-aged wines and cane sugar. In its production, no filtration, cold stabilization, fining, or chaptalization has been employed.

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