

DOMAINE M. CHOPPIN

LIEUX-DITS

LA CARRELLE

Cépages

50 % Pinot Noir – 50 % Meunier
old vines planted in 1976.
Massal Selection

Crus

Binson et Orquigny

Type de sol

Clayey-silty over a thick layer of shells

Dosage

1 g/L Extra-Brut

Vinification

Vintage 2022

The wine is aged in 228 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.

