

DOMAINE M. CHOPPIN

LIEUX-DITS

LES BAS RUSSELETS

Cépages

100 % Pinot Noir

old vines planted in 1981.

Massal Selection

Crus

Damery

Type de sol

Calcareous

Dosage

0,5 g/L Extra-Brut

Vinification

Vintage : 2021

12% vol

The wine is aged in 225 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.



06.65.43.45.79 – marine.choppin@outlook.fr