

DOMAINE M. CHOPPIN

ASSEMBLAGES

LES MI-CÔTES

Cépages

60 % Chardonnay
40 % Pinot Meunier

Crus

Damery, Saint Martin d'Ablais, Vinay,
Binson et Orquigny

Type de sol

Calcaire, argilo-calcaire, limoneux

Dosage

0,5 g/L Extra-Brut

Vinification

Vintage : 2020

This wine is an assemblage of wines aged in oak barrels and fermented with indigenous yeasts. It is aged on the lees and undergoes spontaneous malolactic fermentation.

The wine is aged in the cellar for 36 months

All the disgorgement liqueurs are made from the wines aged in oak barrels and cane sugar. This wine has not undergone filtration, cold stabilization, or fining, and no sugar has been added during fermentation.

