

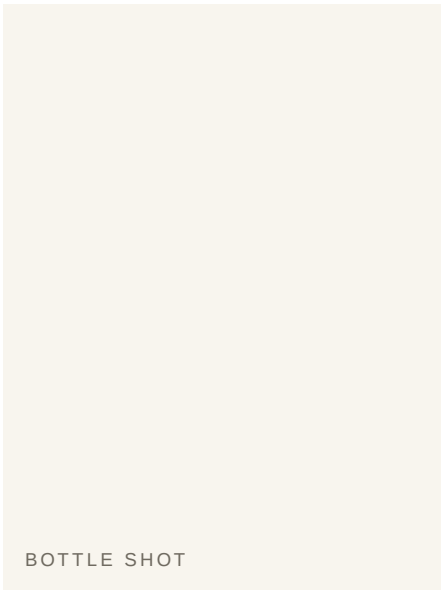
Champagne Maurice Choppin

Damery

2019

GRAPES	Chardonnay, Pinot Meunier
APPELLATION	Champagne AOC
STYLE	Sparkling

80% Chardonnay · 20% Pinot Meunier, old vines, massal selection. The village wine. Old-vine Chardonnay and Meunier from Damery alone, blended and aged thirty-six months on cork. Zero dosage. Fermented in oak with indigenous yeasts, aged on the lees with spontaneous malolactic fermentation. Disgorgement liqueur made from the house's own barrel-aged wines and cane sugar. No filtration, fining, cold stabilisation or chaptalisation.



TERROIR		CELLAR	
VINEYARD	Damery	VESSEL	Oak barrels
SOIL	Calcareous	AGING	36 months in cellar
		DOSAGE	0 g/L · Extra-Brut
		FILTRATION	Unfiltered, unfined, no cold stabilisation

THE PRODUCER

Champagne Maurice Choppin

A small grower-producer in Damery, on the right bank of the Marne, working old massal-selection vines of Meunier, Chardonnay and Pinot Noir. Every cuvée is fermented in oak with indigenous yeasts and finished extra-brut, without filtration or fining.

