

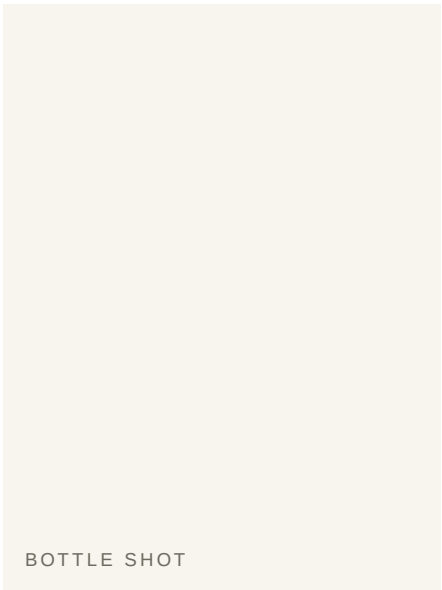
Champagne Maurice Choppin

La Carrelle

2022 · Magnum

|             |                           |
|-------------|---------------------------|
| GRAPES      | Pinot Noir, Pinot Meunier |
| APPELLATION | Champagne AOC             |
| STYLE       | Sparkling                 |
| FORMAT      | 150 cl                    |

50% Pinot Noir · 50% Pinot Meunier, planted 1976, massal selection. The one parcel outside Damery: 1976 Pinot Noir and Meunier on clay-silt over fossil shells in Binson-et-Orquigny. Forty months on cork. 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 | La Carrelle, Binson-et-Orquigny             | VESSEL     | 228 L oak barrels                          |
| SOIL     | Clay-silt over a thick bed of fossil shells | AGING      | 40 months in cellar                        |
|          |                                             | DOSAGE     | 1 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.

