

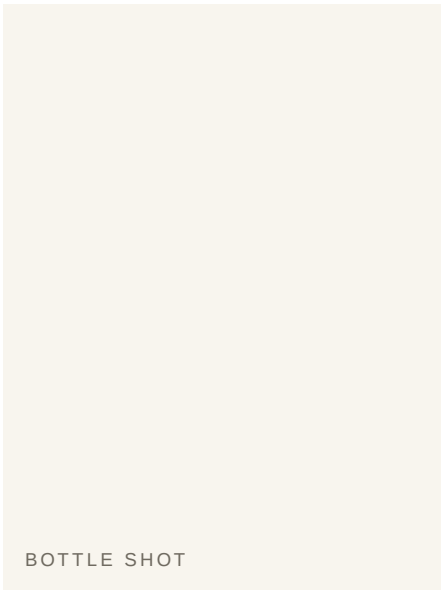
Champagne Maurice Choppin

Les Chemins d'Arty

2022

GRAPES	Pinot Meunier
APPELLATION	Champagne AOC
STYLE	Sparkling

100% Pinot Meunier, old vines, massal selection. A single-parcel Meunier from the bottom of the Damery hillsides, vinified in large truncated-cone oak. 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.



BOTTLE SHOT

TERROIR		CELLAR	
VINEYARD	Damery — old vines at the foot of the slopes	VESSEL	1,000 L truncated-cone oak vats
SOIL	Limestone	AGING	In cellar on cork
		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.

