

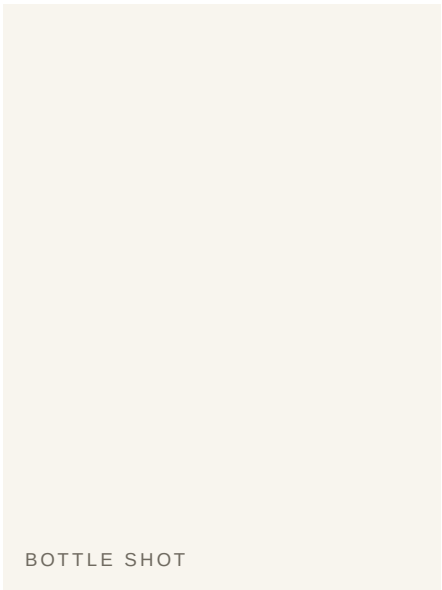
Champagne Maurice Choppin

Epinette de Champagne

2021

GRAPES	Chardonnay
APPELLATION	Champagne AOC
STYLE	Sparkling
FARMING	HVE-certified since 2018, organic practices without certification

Single-parcel blanc de blancs from Chardonnay planted in 1982 in Les Bas Russelets, the same vineyard as the Pinot Noir cuvée of that name. Five-hundred-litre oak, forty months on cork, no 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	Epinette de Champagne (Les Bas Russelets), Damery	VESSEL	500 L oak barrels
		AGING	40 months in cellar
SOIL	Calcareous	DOSAGE	0 g/L · Extra-Brut
		SULFUR	Minimal — a small addition for stability in transit
		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.

