

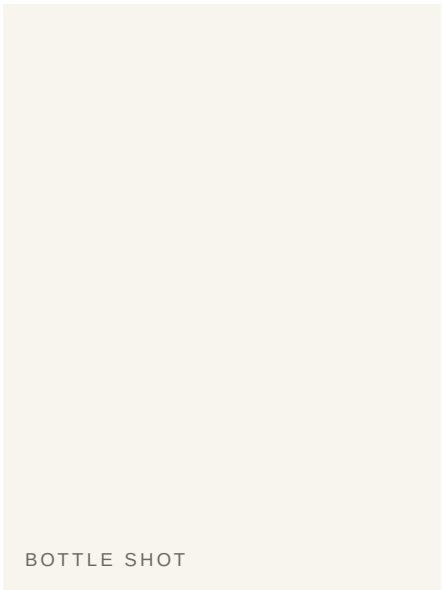
Champagne Maurice Choppin

La Carrelle

2022 · Magnum

GRAPES	Pinot Noir, Pinot Meunier
APPELLATION	Champagne AOC
STYLE	Sparkling
FORMAT	150 cl
FARMING	HVE-certified since 2018, organic practices without certification

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.



BOTTLE SHOT

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
		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.

