

Champagne Maurice Choppin

# La Carrelle

## 2022

|             |                                                                   |
|-------------|-------------------------------------------------------------------|
| GRAPES      | Pinot Noir, Pinot Meunier                                         |
| APPELLATION | Champagne AOC                                                     |
| STYLE       | Sparkling                                                         |
| 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.

