

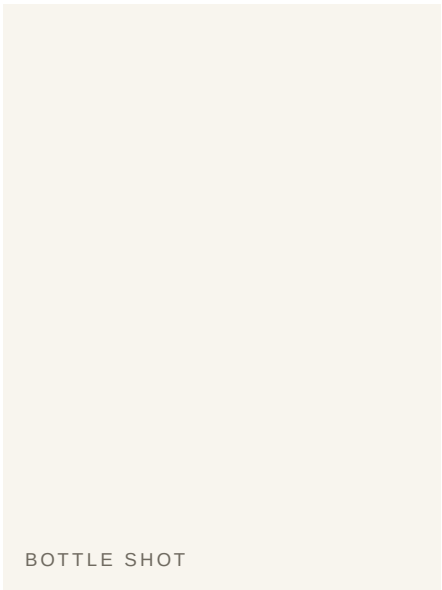
Champagne Maurice Choppin

Les Arpents

NV

GRAPES	Pinot Meunier, Chardonnay, Pinot Noir
APPELLATION	Champagne AOC
STYLE	Sparkling
ALCOHOL	12%
FARMING	HVE-certified since 2018, organic practices without certification

The house entry point: a Meunier-led blend of reserve wines from 2019, 2020 and 2021, all fermented and aged in oak. Twenty-four months in the cellar before disgorgement. 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	Damery, Saint-Martin-d'Ablois, Vinay	VESSEL	Oak barrels
SOIL	Calcareous	AGING	24 months in cellar
		DOSAGE	1 g/L · Extra-Brut
		BASE WINES	2019 · 2020 · 2021
		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.

