

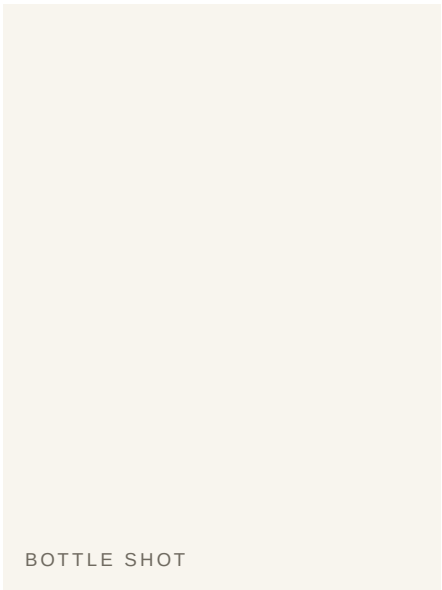
Champagne Maurice Choppin

Les Bas Russelets

2021

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

Single-parcel blanc de noirs from 1981 Pinot Noir. Barrel-fermented, forty months on cork, half a gram of 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.



TERROIR		CELLAR	
VINEYARD	Les Bas Russelets, Damery	VESSEL	225 L oak barrels
SOIL	Calcareous	AGING	40 months in cellar
		DOSAGE	0.5 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.

