

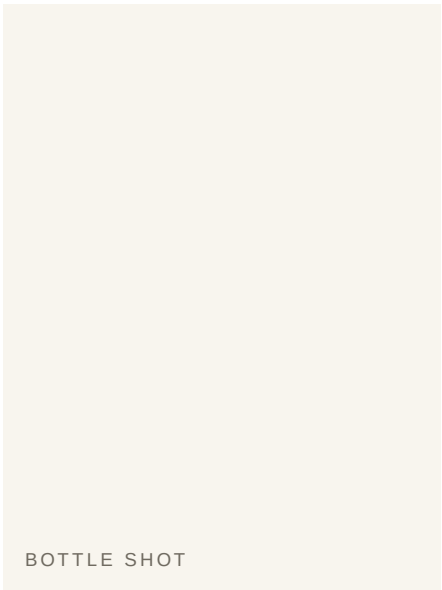
Champagne Maurice Choppin

Les Mi-Côtes

2020

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

Mid-slope parcels across four villages, Chardonnay-led. Thirty-six months on cork in the cellar. 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	Damery, Saint-Martin-d'Ablois, Vinay, Binson-et-Orquigny	VESSEL	Oak barrels
SOIL	Calcareous, clay-limestone and silty	AGING	36 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.

