

CUVÉE

BLANC DE BLANCS

LES ORIGINES



24 months cellar aging
at 11°C with a capped
cork and P103 seal.

5000 BOTTLES

www.champagnecopin.com

100 % CHARDONNAY



Hand-picked, 45kg crate. Pressed within 12 hrs – 4000kg Diemme press.



Ammonium bisulfite harvest sulfiting at 15%: 2.5cl/hl.



Must clarification: 0.5g/hl – Pectic enzymes



Alcoholic fermentation: Active dry yeast *Saccharomyces cerevisiae* galactose – set at up to 17°C in steel vats.



Malolactic fermentation: Yes, Total with *Oenococcus oeni* strain at 20°C in steel vats.



Finings: no. Chilling: 1/3 of total volume and 1/3 filtration on organic NCA B 120 sheets.



Bottling in March, April or May N+1 after picking, lighter weight French-made glass «champagne» bottle from Ol de Reims factory.



Disgorgement by freezing with jetting with no added SO₂, Brand Brut expedition liqueur dosage: 6g/L and natural Amorim «AC» cork stopper.



Disgorgement date engraved on bottle base and cork; 5-6 months of rest before sale.