

CUVÉE
MILLÉSIME 2008

LES ORIGINES



Cellar aging for at least
140 months at 11°C
with a capped cork and
P103 seal.

5 327 BOTTLES

www.champagnecopin.com

50 % CHARDONNAY – 50 % PINOT NOIR



Hand-picked, 45kg crate. Pressed within 12 hrs – 4000kg
Diemme press – Vintage only (20.50HL)



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: Not performed. No finings. Racking
after Alcoholic fermentation



No chilling or filtering



Bottling in March, April or May N+1 after picking, French-made
cinnamon-coloured glass «Vinu Antique» bottle, from Ol de
Reims factory.



Disgorgement by freezing with jetting with no added SO₂. 3
expedition liqueur dosages: Brut Nature 0g/L - Extra-Brut 3g/L –
Brut 5g/L and natural Amorim «AC» cork stopper.



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