

CUVÉE

POLYPHÉNOLS 2012

LES POLYPHÉNOLS

50 % CHARDONNAY – 50% PINOT NOIR



Manual harvest September 19th and 20th 2012, 45kg crate. Pressed within 6 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.



Bottled March 8th 2013, French-made cinnamon-coloured glass «Vinu Antique» bottle, from Ol de Reims factory.



Disgorgement by freezing with jetting with no added SO₂, Brand Brut expedition liqueur dosages: 4g/L and natural Amorim «AC» cork stopper.



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



Cellar aging for at least 108 months at 11°C with a capped cork and P103 seal.

5 324 BOTTLES

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