

CUVÉE
GRANDE RÉSERVE

LES ORIGINES



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

+/- 7 000 BOTTLES

www.champagnecopin.com

1/3 PINOT NOIR – 1/3 CHARDONNAY – 1/3 MEUNIER



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



Ammonium bisulfite harvest sulfiting at 15%: 3.5cl/hl



Must clarification: 1g/hl – Pectic enzymes



Alcoholic fermentation: Active dry yeast *Saccharomyces cerevisiae* galactose – set at up to 19°C in steel vats.



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



Finings: Pea protein (AB) – 30g/Hl. Chilling: yes. 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.