

C U V É E

POLYPHÉNOLS 2006

LES POLYPHÉNOLS

50 % CHARDONNAY – 50% PINOT NOIR



Manual harvest September 20th and 21st 2006, 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 April 17th 2007, 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: 6g/L and natural Amorim «AC» cork stopper.



Over 120 months of rest in cellar.



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

5328 BOTTLES

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