

CUVÉE
ROSÉ

LES ORIGINES



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

+/- 5 000 BOTTLES

www.champagnecopin.com

60 % PINOT NOIR – 25 % MEUNIER – 15 % CHARDONNAY
18% ROUGE



The same white winemaking process as the Réserve vintage. Red winemaking: Pressing and 100% destemming.



Ammonium bisulfite harvest sulfiting at 15%: 1st day: 2cl/Hl



Must clarification: 3g/hl – Pectic enzymes



Fermentation maceration: 1 pump-over the first day then twice a day for at least 7-8 days. Second sulfiting at 1.5cl/Hl



Alcoholic fermentation: Active dry yeast *Saccharomyces cerevisiae* galactose at 15g/Hl – set at up to 19°C in steel vats



Malolactic fermentation: Yes, Total with *Oenococcus oeni* strain at 20°C in steel vats. Marc extraction and free-run juice draining. Pressing and use of half the pressed juice.



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.