



CUVÉE
POLYPHÉNOLS 2009

LES POLYPHÉNOLS

50 % CHARDONNAY – 50% PINOT NOIR



Vine growing free of chemical weedkiller. Grapes from Les Carreaux plots for PN, La Goutte d'Or and Carrières plots for CH. Manual harvest September 16th and 21st 2009, 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 11th 2010, French-made cinnamon-coloured glass «Vinu Antique» bottle, from Ol de Reims factory.



Disgorgement by freezing with jetting with no added SO₂ on 28/10/2020, Brand Brut expedition liqueur dosages: 6g/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.

888 BOTTLES

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