

CUVÉE
VINTAGE 2015

LES ORIGINES



Aged for a minimum
of 120 months in the
cellar at 11°C under
a crown cap with
P103 liner

2,517 BOTTLES

www.champagnecopin.com

50% CHARDONNAY – 50% PINOT NOIR



Hand-harvested in 45 kg crates. Pressed within 12 hours –
4,000 kg Diemme press – Cuvée only (20.50 hl)



Sulphiting at harvest with 15% ammonium bisulphite: 2.5 cl/hl



Must clarification: 0.5 g/hl – Pectolytic enzymes



Alcoholic fermentation: active dry yeast *Saccharomyces cerevisiae* galactose – temperature controlled at 17°C maximum in stainless steel vats



Malolactic fermentation: not carried out. No fining. Racking after alcoholic fermentation.



No cold stabilisation and no filtration.



Bottled in March, April or May of the year following the harvest, in French-made “Vinu Antique” glass bottles, cinnamon colour, from the O-I plant in Reims.



Disgorged à la glace with jetting, no added SO₂.
House dosage liqueur: Brut Nature 0 g/L.
Sealed with Amorim “AC” natural cork.



Disgorgement date engraved at the bottom of the bottle and on the cork; rested 5 to 6 months before sale.