



# CHAMPAGNE BOCHET-LEMOINE

à Cormoyeux - France



**Designation :** Champagne  
**Cuvée :** Millésime  
**Surface area :** 8.50 ha  
**Grape varieties :** Pinot Noir (50%) / Chardonnay (50%)  
**Alcohol level :** 12 %  
**Soil :** clay and limestone

## Viticulture

reasoned viticulture  
Green/wood shavings cover and tillage

## Harvest

On-site maturity controls  
The grapes are hand-picked only and sorted directly on the vine.

## Vinification

Direct pressing of the whole harvest and juice classification. Each plot is processed separately. Alcoholic fermentation in thermoregulated stainless steel tanks; total malolactic fermentation  
Use of selected yeasts. The wine is then preserved on the lees for a minimum of 5 months. Racking process performed when necessary. Blind tasting and *assemblage* (blending) of our best cuvées of the year (Pinot Noir and Chardonnay).

## Ageing/Dosage

Ageing on laths for a minimum period of 40 months; disgorgement performed 8 months before shipment (6.5 g/l)  
Traditional cork.

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MILLÉSIME 2014