



CHAMPAGNE BOCHET-LEMOINE

à Cormoyeux - France



Designation : Champagne

Cuvée : Extra Dry

Surface are : 8.50 ha

Grape varieties : Pinot Meunier (50%) / Pinot Noir (30%) / Chardonnay (20%)

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. February: blind tasting and *assemblage* (blending) of wines which use mixed harvests and mixed grape varieties.

Ageing/Dosage

Ageing on laths for 24 months; disgorgement performed 6 months before shipment (13.5 g/l). Traditional cork.

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EXTRA-DRY