

CHAMPAGNE



JEAN PERNET

LE MESNIL-SUR-OGER



RESERVE BRUT GRAND CRU CHARDONNAY

APPELLATION : Champagne

AREA : 6 hectares

SOIL/CULTIVATION : Calcareous soil located in the Côte des Blancs in the South of Epernay. The vineyard is exposed east, ensuring an ideal exposition for the Chardonnay. traditional cultivation, sustainable for the environment.

VARIETAL : Chardonnay

VINIFICATION : Manual grape-harvest, Regular maturity control before the harvest on all parcels, Pressing on high quality press, vinification in thermo regulated stainless steel vats with regular temperature controls, 6 months maturing on fine lees before bottling.

VIEILLISSEMENT : 30 to 36 months ageins on fine lees after the birth of the bubble (bottle fermentation) and 3 to 6 months aging in cellar after the discharging.

PRODUCTION : 50 000 bottles bottles of this cuvée are produced per year ; Available in Half-bottle , Bottle, Magnum and Jeroboam. .

This pure Chardonnay originating from our vineyard in Le Mesnil Sur Oger, Oger and Chouilly is made with the best Crus of Chardonnay of Champagne. Purity, minerality, finesse and élégance are the gréat characteristics of our cuvée.

This «GRAND CRU » champagne, obtains its finesse and bouquet thanks to the High quality of the grapes and the rigorous blending process of the reserved wines.

