

CHAMPAGNE

JEAN PERNET
LE MESNIL-SUR-OGER

MILLÉSIME 2009
GRAND CRU CHARDONNAY

APPELLATION	Champagne
AREA	1 hectare
SOIL AND CULTIVATION	Calcareous soil located in the Côte des Blancs in Mesnil sur Oger. The vineyard is exposed east, ensuring the an ideal exposition for the Chardonnay. Traditional and environmentally sustainable cultivation from parcels of 40 years old.
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 for 70% and in 225 lt barrels for the remaining 30%. Maturation of 6 months on fine lees before bottling. This cuvee is made only with first press juice.
AGEING	48 months ageing on fine lees after the birth of bubble (bottle fermentation) and 6 months ageing in cellar after discharging.
PRODUCTION	8.500 bottles of this cuvée are produced per year. This is the result of the blend of the best Chardonnay grapes harvested from selected parcels to which we add some reserved wine of the same origin. The ageing of this cuvee, never shorter than 4 years, imparts this Champagne an exceptional and fresh bouquet. It is produced only during selected good years.

