

CHAMPAGNE

JEAN PERNET
LE MESNIL-SUR-OGER

**RÉSERVE BRUT
GRAND CRU CHARDONNAY**

APPELLATION	Champagne
AREA	6 hectares
SOIL AND CULTIVATION	Calcareous soil located in the Côte des Blancs in the South of Epernay. The vineyard is exposed east, ensuring the Chardonnay and ideal exposition. 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, maturation of 6 months on fine lees before bottling.
AGEING	30 to 36 months ageing on fine lees after the birth of bubble (bottle fermentation) and 3 to 6 months ageing in cellar after discharging.
PRODUCTION	50.000 bottles of this cuvée are produced per year. Available in regular bottle (0,75 lt), Magnum (1,5 lt) and Jeroboam (3 lt). This pure Chardonnay coming from our vineyards in Le Mesnil Sur Oger, Oger and Chouilly is made with the best Cru of Chardonnay of Champagne. Purity, minerality, delicacy and elegance are the great features of this cuvee. This “Grand Cru” Champagne gets its delicacy and bouquet from the high quality of the grapes and thanks to the rigorous blending process of the reserved wines.

