

CHAMPAGNE

JEAN PERNET
LE MESNIL-SUR-OGER

BRUT ROSÉ

APPELLATION	Champagne
AREA	1 hectare
SOIL AND CULTIVATION	Calcareous and clay-limestone soil with good hydric reserve. Traditional cultivation, sustainable for the environment.
VARIETAL	Chardonnay e Pinot Noir.
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, blending process and bottling in spring.
AGEING	30 months ageing in cellar after the birth of bubble (bottle fermentation).
PRODUCTION	7.500 bottles. This cuvée is the result of the blend of Chardonnay and Pinot Noir to which we add a small quantity of our own red wine. This red wine is made from an old parcel of Pinot Noir situated on the west of Epernay. Brut Rose is fine and subtle and it is perfect with appetizers and desserts. Here the flavours of red berries erupts.

