

CHAMPAGNE

JEAN PERNET
LE MESNIL-SUR-OGER

BRUT TRADITION

APPELLATION	Champagne
AREA	8 hectares
SOIL AND CULTIVATION	Calcareous and clay-limestone soil with good hydric reserves; traditional cultivation, sustainable for the environment
VARIETAL	40% Chardonnay, 45% Pinot Noir, 15% Meunier.
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	24 to 30 months ageing in cellar after bottle fermentation (formation of bubbles) and 3 to 6 months ageing after discharging.
PRODUCTION	50.000 bottles of this cuvée are produced per year. Available in regular bottle and Magnum. Brut Tradition is an harmonic blend of three Champagne varietals and it is representative of our varied soils. It comes from our vineyard in Les Coteaux sud d'Épernay (South of Épernay), the Marne Valley and the Sezannais (around the city of Sezannes).

