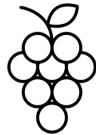


JP CHAMPAGNE JEAN PERNET



Prestige

Chardonnay Grand Cru



Calcareous soil located in the Côte des Blancs in the Mesnil sur Oger. The vineyard is exposed east, ensuring an ideal exposition for the Chardonnay. traditional and environmentally sustainable cultivation from parcels averaging 40 years of age with a lower production.

100% 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. Cuvée made uniquely from the first press juice .



AGEING : 42 months ageing on fine lees after the birth of the bubble (bottle fermentation), 6 months ageing in cellar after disgorging.



PRODUCTION : 6 000 bottles are produced in average per year for this cuvée ; this is the result of a blend of the best Chardonnay grapes harvested from selected parcels to which we add a proportion of reserved wine of the same origin. The ageing of this cuvee, never shorter than 4 years, enables to give this Champagne an exceptional and fresh bouquet.



PAIRING: This long ageing of the wine contributes exceptional aromas to this wine, which can be enjoyed as an apéritif. This cuvée can also be served with a fine poultry dish , with truffles, or firm-fleshed fish.

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