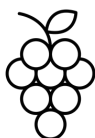


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CHAMPAGNE JEAN PERNET



Rosé Brut



SOIL/CULTIVATION : Calcareous and clay-limestone soil with good hydric reserves ; traditional cultivation, sustainable for the environment.
VARIETAL : Chardonnay, Pinot Meunier and Pinot noir.



VINIFICATION : Manual grape-picking, 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 the spring.



AGING : 30 months ageing in cellar after the birth of the bubble (bottle fermentation).

PRODUCTION : 7500 bottles.



Our Cuvée Rosé Brut is made from Chardonnay, Meunier and Pinot Noir) and it is delightful! It takes its color from the red wine added to the blend. This wine is made using grapes from a historic plot that grows on the Western hillsides of Epernay (Côteaux Ouest d'Epernay). Thanks to its remarkable finesse, it will enliven your apéritif and enhance exotic dishes. Or simply enjoy with red berry desserts!



CONTACT DETAILS :

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