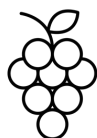


JP CHAMPAGNE JEAN PERNET



Tradition



SOIL/CULTIVATION : Calcareous and clay-limestone soil with good hydric reserves ; traditional cultivation, sustainable for the environment.
VARIETAL : 40% Chardonnay, 45% Pinot noir and 15% Pinot Meunier.



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, 6 months maturing on fine lees before bottling.



VIEILLISSEMENT : 24 to 30 months ageing in cellar after the bottle fermentation (formation of bubbles) and 3 to 6 months aging after the discharging.



PRODUCTION : 50000 bottles of this cuvée are produced yearly. Available in Half-bottle, Bottle (brut & demi-sec) and Magnum.



Made from Champagne's three main grape varieties - Pinot Noir, Meunier and Chardonnay - our Cuvée Tradition is the perfect example of the art of assemblage. That is because many wine samples were used to make this cuvée; from a variety of places ranging from the southern hillsides of Epernay (Côteaux Sud D'Epernay), the Vallée de la Marne and Sézannais. This champagne is well-balanced and will go hand in hand with your apéritif , gourmet dishes, white meats or soft cheeses.



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