

Biographie 2013 Chardonnay Grand Cru



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

100% Chardonnav

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 (100% oak aging) before bottling. Cuvée made uniquely from the first press juice.

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

Extra-Brut - less than 3gr/L residual sugar

Less than 700 Magnums produced for Biographie 2013 Edition; this is the result of a blend of the best Chardonnay grapes harvested from selected parcels. Each Magnum is numbered.

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