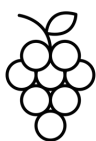


Millésime 2015

Chardonnay Grand Cru - Brut

SOL/CULTURE : 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.



VARIETAL: 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, 5% oak vinification in the blend.

6 months maturing on fine lees before bottling. Cuvée made uniquely from the first press juice .

DOSAGE : 4,5gr/L



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



PRODUCTION : 8 500 bottles are produced in average per selected vintage year for this cuvée ; this is the result of a blend of the best Chardonnay grapes harvested from selected parcels on a selected exceptional year. The ageing of this cuvee, never shorter than 6 years, enables to give this Champagne an exceptional and fresh bouquet.



These wines are the results of exceptional harvests and can be enjoyed throughout the meal, from the apéritif to the dessert. They make the perfect pairing to your fine fish and seafood.



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