

CHAMPAGNE



JEAN PERNET

LE MESNIL-SUR-OGER



BRUT TRADITION

APPELLATION : Champagne

AREA : 8 hectares

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

VARIETAL : 40% Chardonnay 45% Pinot Noir
15% Meunier.

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.

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

PRODUCTION : 50 000 bottles of this cuvée are produced per year. Available in Half- bottle , Bottle (Brut and Demi-Sec) and Magnum.

The Brut Tradition, an harmonious blend of the three Champagne Varietals, is representative of our varied soils and comes from our vineyard in Les Coteaux sud d'Epernay (South of Epernay), the Marne Valley, and the Sezannais (around the city of Sezannes). The Brut Tradition, an harmonious blend of the three Champagne Varietals, is representative of our varied soils and comes from our vineyard in Les Coteaux sud d'Epernay (South of Epernay), the Marne Valley, and the Sezannais (around the city of Sezanne). This cuvée contains reserved wines from previous years which ensures its balance and regularity.

