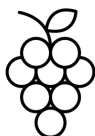


JP CHAMPAGNE JEAN PERNET



Reserve

Chardonnay Grand Cru



SOIL/CULTIVATION: Calcareous soil located in the Côte des Blancs in the South of Epernay.

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, 6 months maturing on fine lees before bottling.



AGING: 30 to 36 months ageing on fine lees after the birth of the bubble (bottle fermentation) and 3 to 6 months aging in cellar after the discharging.



PRODUCTION : 50 000 bottles bottles of this cuvée are produced per year ; Available in Half-bottle , Bottle, Magnum, Jeroboam. and Mathusalem.



Pure and mineral, our Cuvée Reserve Brut is exclusively made from Chardonnay. Allow it to demonstrate its elegance and fines as an aperitif, served with fish dishes or fresh cheese.



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