

CHAMPAGNE



# JEAN PERNET

LE MESNIL-SUR-OGER

## **BLANC DE NOIRS** *Cuvée Ismérie* **BRUT**

**APPELLATION :** Champagne

**AREA :** 1 hectare

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

**VARIETAL :** 85% 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 :** 36 months ageing in cellar after the bottle fermentation (formation of bubbles) and 3 to 6 months aging after the discharging.

**PRODUCTION :** 7 000 bottles of this cuvée are produced per year. Available in Bottle .

This cuvée, an harmonious blend of two Champagne Varietals, is representative of our varied soils and comes from our vineyard in Les Coteaux sud d'Épernay (South of Épernay).

This cuvée contains reserved wines from previous years which ensures its balance and regularity.

