

CHAMPAGNE



# JEAN PERNET

LE MESNIL-SUR-OGER



## *BRUT ROSE*

**APPELLATION :** Champagne

**AREA :** 1 hectare

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

**CEPAGE :** Chardonnay and Pinot noir.

**VINIFICATION :** Manual grape-picking, 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, blending process and bottling in the spring.

**VIEILLISSEMENT :** 30 months ageing in cellar after the birth of the bubble (bottle fermentation).

**PRODUCTION :** 7500 bottles. This Cuvée is the result of a blend of Chardonnay and Pinot Noir to which we add a Small proportion of our own red wine. This red wine is made from an old parcel of pinot noir on the coteau ouest d'Epernay (West area of Epernay). This cuvée, remarkably fine and subtle, is the idéal companion of your hors d'œuvres, your appetizers and your desert, where it will complement the flavours of red berries.

