

Jean Pernet | Reserve Grand Cru

Chardonnay Brut | Champagne AOP | NV



The Story: Founded in 1946, Champagne Jean Pernet is a small, family-owned winery with 17ha of vineyards in Le Mesnil-sur-Oger, Vertus, Chouilly, Épernay, Chavot, and Leuvrigny. Pernet grows 60% Chardonnay, 30% Pinot Noir, and 10% Pinot Meunier, the vines are 30 years old on average, and they produce just over 10,000 cases per year. The vineyards are sustainably farmed, and all grapes are hand-picked. The 4th generation, Marie-Agathe Pernet, has recently joined her father, Christophe and the two are running the company together. All of these wines have great finesse, length, freshness, and balance, those who love the firm, mineral-driven style of Le Mesnil Sur Oger wines will also love this wine.

Vineyard: From Grand Cru vineyards in Le Mesnil sur Oger, Oger and Chouilly covering a total of 6ha. These are regarded as the best white wine growing areas in Champagne. Plots are regularly monitored for grape maturity.

Vinification: Grapes are gently pressed followed by the first fermentation in vats under temperature control. The wine is then blended with a reserve blanc de blanc cuvée and then bottled for its second fermentation.

Ageing: 6 months on the fine lees prior to bottling followed by 30-36 months on the lees in bottle. Aged another 3-6 months in cellar after disgorgement.

Everything else you want to know about this wine: This prestigious “Grand Cru” wine gets its sophistication and bouquet from the quality of grapes and the discipline put into the base wine. We discovered Jean Pernet through one of our favorite female Italian producers, Elisabetta Fagioli of Montenidoli.

Varietal: 100% Chardonnay

Region: Champagne, FR

Winemaker: Christoph and Marie-Agathe Pernet

Method: Champenoise

Production: 50,000 bottles

Farming: Sustainable

Soil: Limestone

Le Storie
Wines