

Jean Pernet | Tradition 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 the vineyard located in Épernay covering 8ha with regular monitoring of grape maturity on all plots.

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

Ageing: 24-30 months on the lees followed by 3-6 months in bottle after disgorgement.

Everything else you want to know about this wine: The limestone and clay-limestone soil is a blend from the slope south of Epernay, the Marne Valley and the Coteaux Sezannais contributing to its minerality and brightness. 50,000 bottles of this wine were produced. We discovered Jean Pernet through one of our favorite female Italian producers, Elisabetta Fagioli of Montenidoli.

Varietal: 45% Pinot Noir, 40% Chardonnay, 15% Pinot Meunier

Region: Champagne, FR

Winemaker: Christoph and Marie-Agathe Pernet

Dosage: 7-8g/L

Method: Champenoise

Farming: Sustainable

Soil: Limestone and Clay-limestone

Le Storie
Wines