

# Jean Pernet | Millésime 2012

## Champagne AOP | Grand Cru



**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:** Grand Cru vineyard sites where vines are 40 years old on average. All plots were regularly monitored for grape maturity.

**Vinification:** Grapes are gently pressed followed by the first fermentation in vats under temperature control then bottled for its second fermentation.

**Ageing:** 6 months on the fine lees prior to bottling, followed by 4 years on the slats after the second fermentation.

**Varietal:** 100% Chardonnay

**Region:** Champagne, FR

**Winemaker:** Christoph and Marie-Agathe Pernet

**Method:** Champenoise

**Production:** 8,500 bottles

**Farming:** Sustainable

**Soil:** Limestone

**Everything else you want to know about this wine:** This vintage wine is only produced in great years and is always aged in cellar at least four years prior to release. We discovered Jean Pernet through one of our favorite female Italian producers, Elisabetta Fagioli of Montenidoli.

*Le Storie*  
Wines