



L'Assemblage

Brut

Made from both Pinot Noir and Chardonnay, harvested from the slopes of the Marne, this champagne is fresh and delicate. It is ideal for pre-dinner drinks, or simply for discovering the house style of this wonderful grower-producer in Champagne.

The Soil:

- Coteaux Sézannais
- Sézanne, Barbonne-Fayel, Chantemerle, Bethon, Montgenost
- Natural grassing in winter, partial ploughing in summer

The Wine:

- 50% Pinot Noir et 50% Chardonnay
- Completed malolactic fermentation
- Vinification of the wines of the year in stainless-steel tanks
- Blend of 70-80% of the wines of the year and 20-30% perpetual reserve wines
- Reserve wines aged in big oak and stainless-steel tanks

The Bubbles:

- Minimum aging in the cellar 15 months
- Current dosage at 1 g/l of sugar
- Production available in bottles (750ml), magnums (1500ml), and jeroboams (3000ml)



CHAMPAGNE PERTOIS MORISSET

13, Avenue de la République - 51190 LE MESNIL SUR OGER
Tél. : 03 26 57 52 14 - Fax : 03 26 57 78 98
www.pertoismoriset.com - mail : info@pertoismoriset.com