



## *PM.02*

### *Edition*

*Second edition of our newest cuvee is a 100% Chardonnay Grand Cru from the Côte des Blancs. It is lightly treated with oak adding a lovely layer of complexity.*

#### The Soil:

- Côte des Blancs
- Le Mesnil-sur-Oger, Oger, Chouilly
- Natural grassing in winter, full ploughing in summer

#### The Wine:

- 100% Chardonnay Grand Cru
- Blocked malolactic fermentation
- Mainly vinification in barrels of the wines of the year
- Blend 85% of the 2015 harvest  
and 15% reserve wines

#### The Bubbles:

- Minimum aging in the cellar 36 months
- Current dosage at 2 g/l of sugar
- Production 4127 bottles (750 ml)



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