



EXCEPTIONAL FAMILY-OWNED  
GRAND CRU CHAMPAGNE ESTATE

# PENET-CHARDONNET

## VERZY

Family-owned for five generations, Penet-Chardonnet is an independent, traditional estate exclusively producing Champagne in the ultra premium, 100% Grand Cru range. Although it has produced this label for five generations, the Penet-Chardonnet family has been growing grapes in Champagne for over 400 years, bringing substantial expertise to no small passion for the art of producing truly exceptional Champagne.



Estate vineyards are planted two-thirds to Pinot Noir with the balance in Chardonnay. After rigorous culling, grapes are pressed with a Coquard press, the preferred method in Champagne. The must is carefully separated with only the best lots (first pressings) becoming estate wines. The wines are fermented in enamel and stainless steel vats as well as oak barrels. To preserve natural acidity, essentialize fruit character, and maximize aging potential, Penet-Chardonnet does not use malolactic fermentation; moreover, in order to preserve flavor and full-bodied character, the wines are not filtrated before bottling.

Meticulous vine growing, severe grape selection, artisan fermentation and a subsequent minimum of 5 years ageing 'sur lie' ensures fine-mousse Champagne characterized by breathtakingly rich fruit, profound complexity and authentic specificity of terroir.

Penet-Chardonnet Champagnes are world-class wines made to satisfy wine enthusiasts who value high-quality craftsmanship and the exclusivity of a unique wine with a strong personality. The zero or very low dosage has positioned Penet-Chardonnet as one of the few rare specialists of "no added sugar" wines, demonstrating not only its commitment to the unique French wine-making tradition but also to the uncommon and yet surprising complexity of extra matured Champagne.

### RÉSERVE GRAND CRU EXTRA BRUT

aged 5 years on lees, with 15% reserve wine partially aged in barrel; parsimonious dosage of 4 g/l  
*a glorious golden hue hinting at maturity and a fullness of fruit character to come on the palate; round attack full of ripe grapefruit and melon with afternotes of vanilla and toasted nuts; a tight vein of acidity gives the wine great balance; satisfying and long mineral finish*

### GRAND RÉSERVE GRAND CRU BRUT NATURE

a blend of 8 year-old wines produced from the most exclusive vineyard parcels in only the finest vintages  
*this exceptionally complex and full-bodied Champagne leaves a gorgeous hint of green apples in the mouth and a long minerally overtone; precise and clean on the palate; zero dosage*

### CUVÉE SPECIALE DIANE CLAIRE GRAND CRU

based on extraordinary lots from an outstanding vintage; 416 bottles, 130 magnums produced; zero dosage  
*this amber-colored, intensely flavored and stunningly complex Champagne offers magnificent freshness with flavors of green apple and orange zest, a concentrated nose, delicate bubbles and texture on the palate; a suitable aperitif for an extraordinary occasion or as accompaniment to a very special meal*

### ROSÉ GRAND CRU EXTRA BRUT

60 year-old vines, 5 years on lees, 15% partially oak-aged reserve wine, and very low dosage (<4g/l)  
*intense red fruit aromas dominated by Pinot Noir, dense structure and an extremely long finish*

*Thank you for your time and for your interest in Connoisseur wines.*

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