



LA MAISON PENET

Le Terroir Sublimé - The Ultimate Terroir Experience

C H A M P A G N E S

Verzy, France


Alexandre PENET

C H A M P A G N E
VERZY - FRANCE




PENET - CHARDONNET

C H A M P A G N E
GRAND CRU



La Maison Penet : Welcome to a world where Terroir and extreme refinement marry to perfection!

The Ultimate Terroir Experience

La Maison Penet: a magnificent Mansion in a beautiful wine country village from a family with a 400-year-heritage in Champagne.
An experience for wine connoisseurs and epicureans who can discover a range of rare, low dosage and single vineyard Champagnes unrivalled elsewhere in the region, under two labels:



Our Signature Range



The Pinnacle of Craftmanship

Authenticity, Terroir, exclusivity, world-class wines with unmatched freshness and drinkability combined with exceptionally high quality standards: these are the key features that are reflected in our comprehensive range of low dosage Champagnes: an approach which makes us so unique!

Our Philosophy:

Complex yet wonderfully fresh Champagnes with a unique style

Alexandre Penet, Oenologist and Entrepreneur with a 400-year-family heritage in Champagne, and his wife Martine, have created a range of distinctive, top quality Champagnes.

Crafted to demanding standards, the wines combine character, freshness and low dosage yet with a wonderful drinkability, the landmark of La Maison Penet.

All the Grand Cru wines come from our family estate and are aged applying a perpetual reserve system.

The label design is refined and clean. It reflects the purity and Terroir expression of our wines.

Each bottle features a QR code on its back label.

Alexandre Penet Champagne:
A perfect introduction to the world of low dosage Champagnes!



AP

Alexandre PENET

CHAMPAGNE

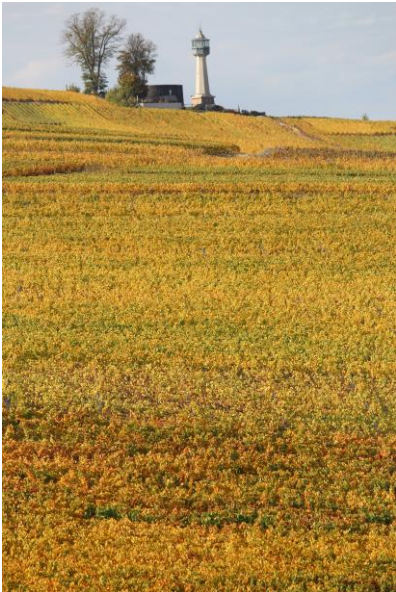
VERZY - FRANCE



AP
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VERZY - FRANCE

Premier Cru Extra Brut is a distinctive, medium bodied Champagne, vinified and aged partially in oak barrels for over 8 months then blended with “Perpetual Reserve wines”.

The nose displays intense aromas of citrus, pear and spices, whilst on the palate the wine is fresh and remarkably well balanced. Its high drinkability makes it a perfect companion for aperitif!



Geographic Area *75% Verzy & Verzenay Grand Cru (Estate grown) and 25% Meunier from Montagne de Reims*

Grape Varietals *50% Pinot Noir, 25% Pinot Meunier, 25% Chardonnay*

Ageing *Up to 10 years for the perpetual reserve wines, and a minimum of 18 months in bottle on lees*

Dosage *<6 g/l*

Ratings...

Jancis Robinson, UK, 16.5/20, July 2019

Premier Cru Extra Brut

Premier Cru Rosé Extra Brut is a distinctive, medium bodied Champagne, vinified and aged partially in oak barrels for over 8 months then blended with “Perpetual Reserve wines”. The Rosé color is achieved by blending pinot noir red wine before bottling.

This elegant rosé Champagne shows a delicate red color and wonderful aromas of ripe cherries with a subtle, spicy touch. Full flavored in the mouth yet always with an underlying freshness that lifts and balances the whole to produce a gorgeously satisfying finish.



Geographic Area 75% Verzy & Verzenay Grand Cru (Estate grown) and 25% Meunier from Montagne de Reims

Grape Varietals 50% Pinot Noir, 25% Pinot Meunier, 25% Chardonnay

Ageing Up to 10 years for the perpetual reserve wines, and a minimum of 18 months in bottle on lees

Dosage <6 g/l

Ratings...

New release 2021

Premier Cru Rosé Extra Brut

Grand Cru Blanc de Noirs Brut Nature is a unique, full bodied, pure Pinot Noir Champagne, produced applying a “Perpetual Reserve” system and partially aged in oak barrels for over 8 months.

The wine is a delightful amber color. The nose is fresh, displaying intense aromas of red fruits and grilled toasts with a subtle touch of spices. On the palate it is rich, silky and balanced, with a remarkably long, mineral finish.

This authentic Terroir wine combines purity, thanks to the absence of sugar, and richness thanks to our special maturation process that allows us to offer a distinctive Champagne that will appeal to people who love a dry, yet wonderfully drinkable wine.



Geographic Area

*Verzy & Verzenay Grand Cru
(100% estate grown)*

Grape Varietals

100% Pinot Noir (Blanc de Noirs)

Ageing

*Up to 10 years for the reserve wines,
and a minimum of 2 years in bottle
on lees.*

Dosage

0 g/l

Ratings...

Jancis Robinson, UK, 15,5/20, April 2020

Terre de Vins Magazine, FR, 19.5/20, December 2019

Guide Hachette 2020, FR, 2 stars, September 2019

Gault & Millau, FR, 16,5/20, December 2020

Grand Cru Blanc de Noirs Brut Nature



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Finely Crafted Champagnes for Enthusiasts of Uniqueness, Authenticity and Precision

Penet-Chardonnet Grand Cru is our historical, family-owned estate, which utilizes the best of our 6-hectare Grand Cru vineyards of Verzy and Verzenay to produce exclusively ultra-premium, Terroir-focused Champagnes.

Growing vines in the Champagne region for over 400 years has allowed the Penet and the Chardonnet families to master the art of unique Champagne making. The wines we produce follow an unparalleled and thorough single vineyard approach which leaves no room for compromise and magnifies the diversity and exceptional quality of our Terroir.

The fully-owned 6-hectare vineyards stretch along the towns of Verzy and Verzenay, an outstanding Grand Cru area of the “Montagne de Reims” celebrated for its top quality pinot noir grapes. Only the best vines are classified Grand Cru, an distinction granted to less than 10% of the vineyards in the Champagne region.



1897. - Malheur. - M. de Bréville. - L'ancien Joug.



Verzy. - Le Pays du Champagne.

Partie de la rue Gambetta.



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History

The Chardonnet's ancestors were already growing vines in Verzenay in the 17th Century, and the Penet family bought their first vines in Verzy during the French Revolution. In the early 1930's an integrated Champagne business was set up, followed by the acquisition in 1951 of Mumm's 19th century cellars in Verzy by Gilbert and Désiré Penet.

In the 1940's, Gilbert's son Emile bought a magnificent 19th century mansion and winery where he has made and sold exclusive, handcrafted Champagnes for over 50 years. As mayor of Verzy for 18 years, Emile and his wife Marguerite also hosted many high society events, some with Charles de Gaulle's close collaborators as guests. Emile extended the estate by buying more land and was also the first person in town to use a tractor in the late 1950's.

In 1967 the marriage of Emile's son, Christian, to Marie-Louise Chardonnet brought together the Penet and Chardonnet vines under the same house. In the 1980's, Christian, keen to expand the estate even more, built a state-of-the-art winery with his own hands, enabling the family to magnify the outstanding quality of the wines and better control the process from the vine to the bottle, while benefiting from more modern equipment and improved working conditions.

The new Penet-Chardonnet winery became one of the largest in town and is still the main production site of the estate today, while the 19th century, family manor and cellars welcome visitors from all over the world for private tours and unforgettable tasting experiences.



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Today

Today, Alexandre Penet, assisted by his wife Martine, represents the fifth generation to run the estate as a winemaker.

From a young age, Alexandre assisted first his grandfather Emile and then his father Christian in the ancient art of champagne making, developing, from childhood, a passion for the family heritage.

After having worked as an executive in different industries during the early part of his professional career, he became a graduate Oenologist and is now able to bring together the efficient processes learnt in his strategic management experiences with his life-long family wine expertise, substantially enriching a business where tradition and modernity go hand in hand.



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**Highly sustainable viticulture in
an exceptional, Grand Cru Terroir**

Each bottle of Penet-Chardonnet Grand Cru Champagne is made with the passion and historical expertise of five generations.

The sustainably grown Pinot Noir (2/3) and Chardonnay (1/3) vines are cultivated without any chemical fertilizers, herbicides or insecticides, allowing for rich biodiversity in our vineyards. The grapes are carefully hand-picked at the perfect time during the harvest and rigorously selected at the individual parcel level, ensuring only the very best grapes are used.



Rigorous and unparalleled wine making techniques

The grapes are gently crushed in-house using a Coquard press, considered the top equipment in Champagne. After carefully separating the juices, only the best ones are saved (first press or «cuvée») for future Penet-Chardonnet Grand Cru bottlings. The majority of the juices – called “must” - are then fermented in small enamel or stainless-steel vats, while some are fermented and aged in oak barrels. The ageing process – for a minimum of 8 months before bottling – preserves the wine’s potential by avoiding such physical or chemical treatments as filtering, fining, cold stabilization, etc... while keeping it in contact with the lees as much as possible – a very traditional yet uncommon approach by today’s wine making standards.

In addition, Penet-Chardonnet Grand Cru wines do not undergo malolactic fermentation, thereby preserving the original acidity of the grapes and enhancing their natural fruit. The process allows the wine’s particular fruit expression to develop more fully during bottle ageing while preserving its freshness. This, coupled with a minimum of 3 to 4 years of ageing on lees, ensures finely moussed Champagnes of depth and outstanding complexity, perfectly reflecting their ‘Terroir’ specificity.

Last but not least, our wines are Vegan friendly and Gluten free!






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Outstanding wines of place - « Terroir » - from a noble origin

Penet-Chardonnet Grand Cru 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. Moreover, our unparalleled single vineyard approach - in Grand Cru areas of the Montagne de Reims - combined with a very low dosage - magnifies our exceptional “Terroir” and has positioned Penet-Chardonnet Grand Cru as one of the few, rare specialists of “no added sugar”.

These Terroir-driven Champagnes demonstrate not only our commitment to the unique French wine making tradition, but also to the uncommon and yet surprising complexity of extra-matured Champagne.

Their complexity and full-bodied character make Penet-Chardonnet Grand Cru Champagnes ideal for special occasions and perfect for pairing with food.





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Design & Innovations

A Symbol of Heritage

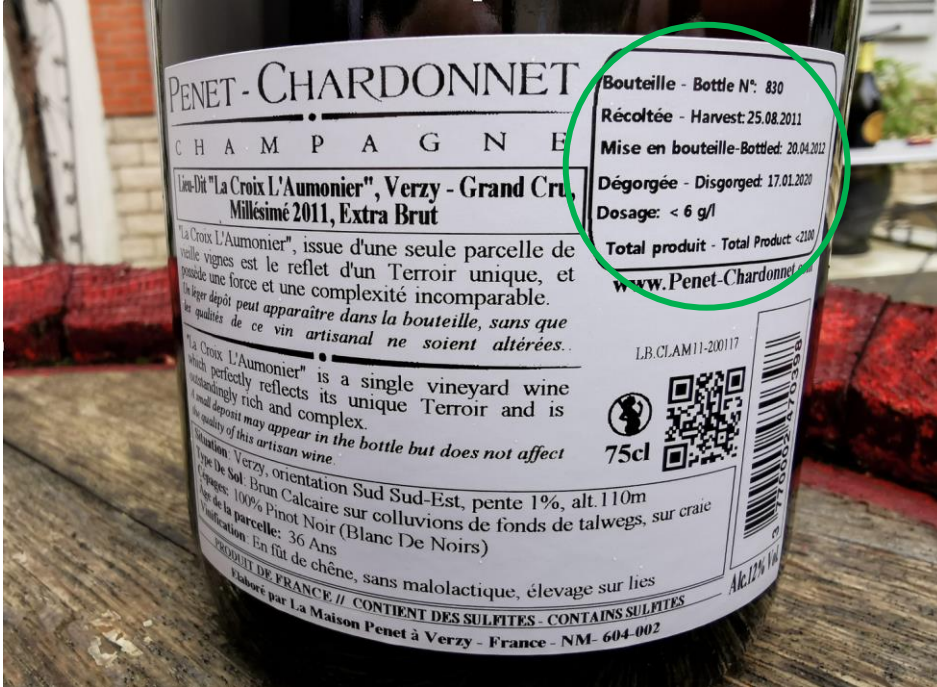
Our logo was inspired by the splendid scenery of one of our best vineyards, “Les Fervins”, where an ancient metal cross stands majestically at 200 meters above sea level.

Along with « La Maison Penet » - our magnificent 19th century house - “La Croix Penet” symbolizes our family heritage and is easily recognizable on our labels.



A Luxurious and Innovative Packaging Design

Our label design is extremely refined and sensual while perfectly matching an authentic and vibrant brand. The Terroir & Sens and Single vineyard line labels use high quality paper with very precise and elegant embossments, while on the Prestige line a thick, embossed aluminum plate has been applied.



A Highly Informative Back Label

Each bottle is individually numbered, therefore unique, and displays the disgorgement date as well as additional, useful information on the wine: harvest date, bottling date,... As well as comprehensive details about the terroir compositions

Tradition & Innovation: the QR-Code

Penet-Chardonnet Grand Cru was the first winery in the world to embrace the Two-Dimensional (2-D) QR code technology on its labelling in 2009, creating unlimited possibilities of interaction with consumers and continuing the winery's traditional craftsmanship while firmly committing itself to modern technologies.



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Our Range

« Terroir & Sens » line

Unique Champagnes made from a special selection of our Grand Cru parcels of Verzy and Verzenay and blended with oak-barrel matured reserve wines (“**Perpetual Reserve**”). They represent **the essence of our Terroir**.

« Single Vineyard » line

A unique collection of **5 Single Vineyard, Vintage** Champagnes made from our best Grand Cru parcels - or « **Lieux-Dits** » - of Verzy or Verzenay, the result of our ultimate quest for pure Terroir expression.

Prestige, Single Village line

Exceptional **Vintage** Champagne blends made with our rarest wines from **our best Grand Cru parcels** of Verzy or Verzenay.

Terroir & Sens Extra Brut

*Made from a special selection of our Grand Cru parcels of Verzy and Verzenay and blended with oak-barrel-matured reserve wines, this very fine Champagne represents the essence of our Terroir and perfectly expresses our style: richness, complexity and minerality
A unique style for wine connoisseurs !*

*The wine has a glorious golden hue hinting at maturity and a fullness of fruit character on the palate.
The attack is round and full of ripe grapefruit and melon which then softens on the mid-palate with vanilla and a hint of toasted nuts. Throughout, a tight vein of acidity gives the wine great balance and drinkability followed by a gorgeous and very long mineral finish.*



Geographic Area *Verzy & Verzenay –
(Montagne De Reims)*

Grape Varietals *2/3 Pinot Noir, 1/3 Chardonnay*

Ageing *Minimum 6 years on lees*

Dosage *<6 g/l*

Food and wine pairing:

Foie gras with horseradish, braised and gilled celery root spiral, potato chip bouillon - An exclusive recipe of 3* Michelin Chef Guy Savoy Fine and fresh, with a low dosage, TerroirEscence is also perfect with cold appetizers but also poultry with a creamy sauce. Cheese suggestion : chaource - a Champagne region specialty

Ratings...

Jancis Robinson, UK, 17/20 - August 2019

Wine Advocate, USA, 92 – September

2018 Vinous – A Galloni, USA, 91 – December 2017

Bettane & Desseave, France, 17/20 - August 2017

Guide Hachette 2020, France, 2 stars - September 2019

Terroir & Sens Blanc de Blancs, Extra Brut

Made from a special selection of our Chardonnay Grand Cru parcels of Verzy and blended with oak-barrel-matured reserve wines, this very fine Champagne represents the essence of our Terroir and perfectly expresses our style: richness, complexity and minerality. A unique style for wine connoisseurs !

The wine has a glorious golden hue and a full citrusy character on the palate.

The attack is crisp but round, with hints of toasted vanilla. Throughout, a tight vein of acidity gives the wine great balance and drinkability followed by a gorgeous and very long mineral finish.



Geographic Area *Verzy - (Montagne De Reims)*

Grape Varietals *100% Chardonnay*

Ageing *Minimum 4 years on lees*

Dosage *<6 g/l*

This exclusive wine is produced in fewer than 2,000 bottles. For optimal ageing follow up and traceability, the disgorgement date is mentioned on the back label and the bottles are individually numbered.

Food and wine pairing:

Fine and fresh, with a low dosage, Terroir & Sens Blanc de Blancs is also perfect with cold appetizers but also poultry with a creamy sauce. Cheese suggestion : chaource - a Champagne region speciality

Ratings...

Wine Advocate, USA, 92 – September 2018

Jancis Robinson, UK, 17/20 - April 2018

Vinous – A Galloni, USA, 91 – December 2017

Bettane & Desseauve, France, 16/20 - September 2018

TerroirEscence Rosé, Extra Brut

*Made from a special selection of our Grand Cru parcels of Verzy and Verzenay and blended with oak-barrel-matured reserve wines, this very fine Champagne represents the essence of our Terroir and perfectly expresses our style: richness, complexity and minerality.
A unique style for wine connoisseurs !*

With a beautiful strawberry color, TerroirEscence Rosé develops intense red fruit aromas. The attack is round and full of ripe red berries which then softens on the mid-palate with a hint of spices and toasted nuts. Throughout, a tight vein of acidity and no dosage give the wine purity yet great balance and drinkability followed by a gorgeous and very long mineral finish.



<i>Geographic Area</i>	<i>Verzy & Verzenay – (Montagne De Reims)</i>
<i>Grape Varietals</i>	<i>2/3 Pinot Noir, 1/3 Chardonnay – (Blending method)</i>
<i>Ageing</i>	<i>Minimum 5 years on lees</i>
<i>Dosage</i>	<i><6 g/l</i>

This exclusive wine is produced in fewer than 2,000 bottles. For optimal ageing follow up and traceability, the disgorgement date is mentioned on the back label and the bottles are individually numbered.

Food and wine pairing:
Fine and fresh, with no sugar at all, TerroirEscence Rosé is perfect with Asian or lightly spiced cuisine.

Ratings...

*Wine Advocate, USA, 91 – September 2018
Jancis Robinson, UK, 17/20 - April 2018
Vinous – A Galloni, USA, 91 – December 2016
Bettane & Desseauve, France, 17/20 - August 2017*

Lieu-Dit « Les Fervins », Co-planted, Verzy Grand Cru, Vintage, Extra Brut

“Les Fervins” is a magnificent place or « lieu-dit » in Verzy. It is ideally located on a South-East oriented, 15% slope on a chalky – limestone - soil, where the Penet family owns a particular plot planted to both Pinot Noir and Chardonnay grapes and where its family cross – today Penet Chardonnet’s logo - stands. The Champagne that is made exclusively from this parcel contains both grapes, something unique in Champagne for a single vineyard wine. This rare cuvee, one of the very few Grand Cru Champagnes that are made from a single plot, represents the ultimate achievement of the Penet family’s heritage and relentless search for the “holy grail” of the Terroirs of Verzy and Verzenay, supported by extensive viticultural research conducted more recently.

The Ultimate Terroir Wine by Essence

The wine, made from carefully selected grapes of “Les Fervins” vineyard, displays very fine, citrusy and nutty notes and is remarkably balanced on the palate. It is outstandingly long and mineral, true to the character of the chalky soil which gave it birth.



SINGLE VINEYARD LINE

A Classy and Exclusive Packaging Design

The bottle is amber glass with a special shape which improves the ageing potential of the wine even further. The label design uses a specific, holographic paper with very precise and elegant embossments. The style is refined, classy yet authentic.

The back label is uniquely comprehensive and displays such information as the harvest date, the bottling date, the disgorgement date, as well as the QR code.

“Les Fervins” is available in the market as a futures – on Primeur - , offering customers the possibility to pre-order the wine and choose the disgorgement date – therefore the ageing method they prefer – under certain conditions.

Lieu-Dit «Les Fervins», Verzy Grand Cru, Vintage 2009, Extra Brut

Grape Varietals: 70% Pinot Noir, 30% Chardonnay
Dosage : 3g/l

Geographic Area: Verzy-Grand Cru (Montagne de Reims), South East oriented,
with 15% average slope

Type of soil: Calcaric colluvium on top of primary, campanian-age chalk layer
(Cretaceous epoch)

Parcel Age: 20 years

Harvested : 19-22 September 2009

Vinification : In small steel vats, without malolactic, ageing on lees. Bottled : 3
May 2010, in fewer than 5,000 bottles.

Food & Wine Pairing :

Thanks to its wonderful balance and mineral character, “Les Fervins” is ideal as
an aperitif and for pairing with such gastronomic dishes as white meat, fish and
light cheeses.



Ratings...

Jancis Robinson, UK, 17.5/20 – July 2019

Vinous – A Galloni, USA, 89 – December 2016

Bettane & Desseauve, France – 17.5/20 - September 2018

La Revue du Vin de France, 92/100 - December 2020

Guide Hachette, France, 2 stars - September 2017

Lieu-Dit « Les Epinettes », Blanc De Noirs, Verzy Grand Cru, Vintage, Extra Brut

“Les Epinettes” is one of the historical parcels or « lieu-dit » of the Penet family, located in the heart of Verzy. North-West oriented, with a 3% slope on a chalky – limestone - soil, it is planted to Pinot Noir grapes exclusively and is over 40 years old.

This rare cuvee, one of the very few Grand Cru Champagnes that are made from a single plot, represents the ultimate achievement of the Penet family’s heritage and relentless search for the “holy grail” of the Terroirs of Verzy and Verzenay, supported by extensive viticultural research conducted more recently.

The Ultimate Terroir Wine by Essence

The wine, made from carefully selected grapes of “Les Epinettes” vineyard, represents Pinot Noir at its best from the noblest origin: very intense and complex on the nose, crisp yet rich on the palate. It is outstandingly long and mineral, true to the character of the chalky soil which gave it birth. Sharp, precise and powerful, it is the “race car” of Champagne, with tremendous personality and ageing potential



SINGLE VINEYARD LINE

A Classy and Exclusive Packaging Design

The bottle is amber glass with a special shape which improves the ageing potential of the wine even further. The label design uses a specific, holographic paper with very precise and elegant embossments.

The style is refined, classy yet authentic. The back label is uniquely comprehensive and displays such information as the harvest date, the bottling date, the disgorgement date, as well as the QR code.

“Les Epinettes” is available in the market as a futures – on Primeur - , offering customers the possibility to pre-order the wine and choose the disgorgement date – therefore the ageing method they prefer – under certain conditions.

Lieu-Dit «Les Epinettes», Blanc De Noirs, Verzy Grand Cru, Vintage 2009, Extra Brut

SINGLE VINEYARD LINE

Grape Varietal: 100% Pinot Noir
Dosage : 4g/l (Disgorgement date mentioned on the back label)

Geographic Area: Verzy-Grand Cru (Montagne de Reims), North-West oriented,
with 3% slope.

Type of soil: Calcaric colluvium on top of primary, campanian-age chalk layer
(Cretaceous epoch)

Parcel Age: 40 years

Harvested : 16 September 2009

Vinification : In small steel vats, without malolactic, ageing on lees, unfiltered,
unfined

Bottled : 3 May 2010, in fewer than 3,000 bottles.

Food & Wine Pairing :

“Les Epinettes” is an outstandingly powerful and complex wine which will
pair wonderfully with meat and lightly spiced dishes - eg: Lebanese
cuisine..



Ratings...

Wine Advocate, USA, 94 – September 2018

Jancis Robinson, UK, 17/20 - August 2019

Vinous – A Galloni, USA, 91 – December 2016

La Revue du Vin de France, 17/20 - December 2019

Bettane & Desseauve, France, 18.5/20 - September 2017

Gault & Millau, France, 18/20 - December 2018

Lieu-Dit «Les Epinettes», Blanc De Noirs, Verzy Grand Cru, Vintage 2010, Extra Brut

Grape Varietal: 100% Pinot Noir

Dosage : 3g/l (Disgorgement date mentioned on the back label)

Geographic Area: Verzy-Grand Cru (Montagne de Reims), North-West oriented, with 3% slope.

Type of soil: Calcaric colluvium on top of primary, campanian-age chalk layer (Cretaceous epoch)

Parcel Age: 41 years

Harvested : 19 September 2010

Vinification : In small steel vats, without malolactic, ageing on lees, unfiltered, unfined

Bottled : 26 May 2011, in fewer than 3,000 bottles.

Food & Wine Pairing :

“Les Epinettes” is an outstandingly powerful and complex wine which will pair wonderfully with meat and lightly spiced dishes - eg: Lebanese cuisine..



Ratings...

New 2021

Lieu-Dit «Les Epinettes», Blanc De Noirs, Verzy Grand Cru, Vintage 2011, Extra Brut

Grape Varietal: 100% Pinot Noir

Dosage : 5g/l (Disgorgement date mentioned on the back label)

Geographic Area: Verzy-Grand Cru (Montagne de Reims), North-West oriented, with 3% slope.

Type of soil: Calcaric colluvium on top of primary, campanian-age chalk layer (Cretaceous epoch)

Parcel Age: 42 years

Harvested : 27 August 2011

Vinification : In small steel vats, without malolactic, ageing on lees, unfiltered, unfined

Bottled : 20 April 2012, in fewer than 3,000 bottles.

Food & Wine Pairing :

“Les Epinettes” is an outstandingly powerful and complex wine which will pair wonderfully with meat and lightly spiced dishes - eg: Lebanese cuisine..



Ratings...

New 2021

Lieu-Dit « Les Blanches Voies », Blanc De Blancs, Verzy Grand Cru, Vintage, Extra Brut

“Les Blanches Voies” is one of the historical parcels or « lieu- dit » of the Penet family, located in the heart of Verzy. North- East oriented, with an 8% slope on a chalky – limestone - soil, it is planted to Chardonnay grapes exclusively and is over 25 years old. This rare cuvee, one of the very few Grand Cru Champagnes that are made from a single plot and one of the very few Blanc de Blancs, Grand Cru Champagnes from Montagne de Reims, represents the ultimate achievement of the Penet family’s heritage and relentless search for the “holy grail” of the Terroirs of Verzy and Verzenay, supported by extensive viticultural research conducted more recently.

The Ultimate Terroir Wine by Essence

The wine, made from carefully selected grapes of “Les Blanches Voies” vineyard and aged in oak barrels, represents Chardonnay at its best from the noblest origin: very intense and complex on the nose, slightly toasted, crisp yet rich on the palate. It is outstandingly long and mineral, true to the character of the chalky soil which gave it birth, and shows tremendous ageing potential



SINGLE VINEYARD LINE

A Classy and Exclusive Packaging Design

The bottle is amber glass with a special shape which improves the ageing potential of the wine even further. The label design uses a specific, holographic paper with very precise and elegant embossments. The style is refined, classy yet authentic.

The back label is uniquely comprehensive and displays such information as the harvest date, the bottling date, the disgorgement date, as well as the QR code.

“Les Blanches Voies” is available in the market as a futures – on Primeur - , offering customers the possibility to pre-order the wine and choose the disgorgement date – therefore the ageing method they prefer – under certain conditions..

Lieu-Dit «Les Blanches Voies», Blanc De Blancs, Verzy Grand Cru, Vintage 2011, Extra Brut

Grape Varietal: 100% Chardonnay
Dosage : 5g/l (Disgorgement date mentioned on the back label)

Geographic Area: Verzy-Grand Cru (Montagne de Reims), North-East oriented,
with 8% slope.

Type of soil: Calcaric colluvium on top of primary, campanian-age chalk layer
(Cretaceous epoch)

Parcel Age: 26 years

Harvested : 25 August 2011

Vinification : In oak barrels, without malolactic, ageing on lees, unfiltered, unfined

Bottled : 20 April 2012, in fewer than 2,100 bottles.

Food & Wine Pairing :

“Les Blanches Voies” is an outstandingly powerful and complex wine which will pair wonderfully with fish and seafood.



Ratings...

Jancis Robinson, UK, 17.5/20 - April 2020

Wine Advocate, USA, 93 – September 2018

Bettane & Desseauve, France, 17/20 - September 2018

Gault & Millau, France, 17.5/20 - December 2018

Lieu-Dit «La Croix l’Aumonier», Blanc De Noirs, Verzy Grand Cru, Vintage, Extra Brut

“La Croix l’Aumonier” is one of the historical parcels or « lieu-dit » of the Penet family, located in the heart of Verzy. South-South-West oriented, on a chalky – limestone - soil, it is planted to Pinot Noir grapes exclusively and is almost 40 years old. This rare cuvee, one of the very few Grand Cru Champagnes that are made from a single plot, represents the ultimate achievement of the Penet family’s heritage and relentless search for the “holy grail” of the Terroirs of Verzy and Verzenay, supported by extensive viticultural research conducted more recently .

The Ultimate Terroir Wine by Essence.

The wine, made from carefully selected grapes of “La Croix l’Aumonier” vineyard, was vinified and aged for 8 months in 400 or 500 Liter barrels and represents Pinot Noir at its best from the noblest origin: very intense and complex on the nose, particularly well balanced on the palate. It is outstandingly long and mineral, true to the character of the chalky soil which gave it birth, and with great ageing potential.



A Classy and Exclusive Packaging Design

The bottle is amber glass with a special shape which improves the ageing potential of the wine even further. The label design uses a specific, holographic paper with very precise and elegant embossments. The style is refined, classy yet authentic.

The back label is uniquely comprehensive and displays such information as the harvest date, the bottling date, the disgorgement date, as well as the QR code.

“La Croix l’Aumonier” is available in the market as a futures – on Primeur - , offering customers the possibility to pre-order the wine and choose the disgorgement date – therefore the ageing method they prefer – under certain conditions.

Lieu-Dit «La Croix l'Aumonier», Blanc De Noirs, Verzy Grand Cru, Vintage 2010, Extra Brut

SINGLE VINEYARD LINE

Grape Varietal: 100% Pinot Noir

Dosage : 5g/l (Disgorgement date mentioned on the back label)

Geographic Area: Verzy-Grand Cru (Montagne de Reims), South-South-West oriented.

Type of soil: Calcaric and clay colluvium on top of primary, Campanian-age chalk layer (Cretaceous epoch)

Parcel Age: 36 years

Harvested: 21 September 2010

Vinification : In 400 or 500 Liter oak barrels, without malolactic, ageing on lees, unfiltered, unfined

Bottled : 26 May 2011, in fewer than 2,200 bottles

Food & Wine Pairing :

“La Croix l'Aumonier” is an outstandingly powerful and complex wine which will pair wonderfully with white or even red meat.



Ratings...

Wine Advocate, USA, 92+ – September 2018

Vinous – A Galloni, USA, 90 – December 2017

Bettane & Desseauve, France, 17/20 - September 2018

Gault & Millau, France, 18/20 - Decembre 2018

Lieu-Dit «La Croix l'Aumonier», Blanc De Noirs, Verzy Grand Cru, Vintage 2011, Extra Brut

SINGLE VINEYARD LINE

Grape Varietal: 100% Pinot Noir

Dosage : 5g/l (Disgorgement date mentioned on the back label)

Geographic Area: Verzy-Grand Cru (Montagne de Reims), South-South-West oriented.

Type of soil: Calcaric and clay colluvium on top of primary, Campanian-age chalk layer (Cretaceous epoch)

Parcel Age: 37 years

Harvested: 25 August 2011

Vinification : In 400 or 500 Liter oak barrels, without malolactic, ageing on lees, unfiltered, unfinned

Bottled : 20 April 2012, in fewer than 2,200 bottles

Food & Wine Pairing :

“La Croix l'Aumonier” is an outstandingly powerful and complex wine which will pair wonderfully with white or even red meat.



Ratings...

Jancis Robinson, UK, 16.5+/20 - April 2020

Gault & Millau, France, 18/20 - December 2019

Lieu-Dit «Les Champs Saint Martin», Blanc De Noirs Verzenay Grand Cru, Vintage, Extra Brut

“Les Champs Saint Martin” is one of the historical parcels or « lieu-dit » of the Chardonnet family, located in the heart of Verzenay. North-East oriented, on a chalky – limestone - soil, it is planted to Pinot Noir grapes exclusively and is over 33 years old. This rare cuvee, one of the very few Grand Cru Champagnes that are made from a single plot, and the only one from Verzenay in our range, represents the ultimate achievement of the Penet family’s heritage and relentless search for the “holy grail” of the Terroirs of Verzy and Verzenay , supported by extensive viticultural research conducted more recently.

The Ultimate Terroir Wine by Essence

The wine, made from carefully selected grapes of “Les Champs Saint Martin” vineyard, was vinified and aged for 8 months in 400 or 500 Liter barrels and represents Pinot Noir at its best from the noblest origin: very intense and complex on the nose, particularly well balanced on the palate. It is outstandingly long and mineral, true to the character of the chalky soil which gave it birth, and with great ageing potential



SINGLE VINEYARD LINE

A Classy and Exclusive Packaging Design

The bottle is amber glass with a special shape which improves the ageing potential of the wine even further.

The label design uses a specific, holographic paper with very precise and elegant embossments. The style is refined, classy yet authentic.

The back label is uniquely comprehensive and displays such information as the harvest date, the bottling date, the disgorgement date, as well as the QR code.

“Les Champs Saint Martin” is available in the market as a futures – on Primeur - , offering customers the possibility to pre-order the wine and choose the disgorgement date – therefore the ageing method they prefer – under certain conditions.

Lieu-Dit «Les Champs Saint Martin», Blanc De Noirs, Verzenay Grand Cru, Vintage 2011, Extra Brut

Grape Varietal: 100% Pinot Noir

Dosage : 5g/l (Disgorgement date mentioned on the back label)

Geographic Area: Verzenay-Grand Cru (Montagne de Reims), North-East oriented.

Type of soil: Calcaric and clay colluvium on top of primary, Campanian-age chalk layer (Cretaceous epoch)

Parcel Age: 33 years

Harvested: 24 August 2011

Vinification : In 400 or 500 Liter oak barrels, without malolactic, ageing on lees, unfiltered, unfined

Bottled : 20 April 2012, in fewer than 2,100 bottles

Food & Wine Pairing :

“Les Champs Saint Martin” is an outstandingly powerful and complex wine which will pair wonderfully with white or even red meat.



Ratings...

Jancis Robinson, UK, 16+/20 - April 2020

Gault & Millau, France, 18.5/20 - December 2020

Prestige Grande Réserve, Grand Cru, Vintage 2008, Extra Brut

A unique, single-village blend made from a selection of our best Grand Cru parcels in Verzy, from an exceptional vintage, this outstandingly complex and powerful Champagne was bottled in 2009 and aged on lees until its disgorgement date mentioned on the back label.

The nose is citrusy and complex. On the palate the wine is very precise and clean. It leaves a gorgeous hint of green apples and an extremely long mineral finish, perfectly expressing the Terroir of Verzy.



PRESTIGE, SINGLE VILLAGE LINE

Geographic Area Verzy – Grand Cru
(Montagne De Reims)

Grape Varietals 70% Pinot Noir, 30% Chardonnay

Dosage <6g/l

This exclusive wine was produced in fewer than 5,000 bottles. For optimal ageing follow up and traceability, the disgorgement date is mentioned on the back label and the bottles are individually numbered.

Food & Wine Pairing :

Artichoke and black truffle soup, layered brioche with mushrooms and truffles – An exclusive recipe of 3* Michelin Chef Guy Savoy Quiberon cod fish with mushrooms, Shellfish-scented celery – An exclusive recipe of 2* Michelin Chef Philippe Mille

Ratings...

Jancis Robinson, UK, 17.5/20 - July 2019

Wine Advocate, USA, 92 – September 2018

Bettane & Desseauve, France, 17/20 - September 2018

Cuvée Diane Claire, Verzenay Grand Cru, Vintage 2009, Extra Brut

Named after two members of our family, this prestigious wine, made from our best Grand Cru parcels in Verzenay, on a sunny and dry 2009 viticultural year. It was bottled in 2010 and was aged on lees until its disgorgement date, mentioned on the back label. Delicately amber-colored, Cuvée Diane Claire 2009 is exceptionally complex and fresh on the nose, with gentle notes of citrus, orange peel, and humus. On the palate, it is full bodied yet delightfully well-balanced, with a very long mineral finish, perfectly expressing the Terroir of Verzenay.



Geographic Area Verzenay – Grand Cru
(Montagne De Reims)

Grape Varietals 50% Pinot Noir, 50% Chardonnay

Dosage <5g/l

This exclusive wine was produced in fewer than 5,000 bottles. For optimal ageing follow up and traceability, the disgorgement date is mentioned on the back label and the bottles are individually numbered.

Food & Wine Pairing:

*Crispy sea bass with chanterelles mushroom, « jus de têtes »
- An exclusive recipe of 3* Michelin Chef Guy Savoy “Poularde” and duck liver mille-feuille, “1,000” potato leaves and black truffle – An exclusive recipe of 2* Michelin Chef Philippe Mille Cheese : Comté*

Ratings...

*Wine Advocate, USA, 94 – September 2018
Jancis Robinson, UK, 16.5/20 - April 2020
Vinous – A Galloni, USA, 89 – December 2017
Bettane & Desseauve, France, 17.5/20 - September 2018
Gault & Millau, France, 17.5/20 - December 2018
Guide Hachette 2020, France, 2 stars - September 2019*

Cuvée Coline & Candice, Verzy Grand Cru, Vintage 2009, Extra Brut

Named after the two daughters of Martine and Alexandre Penet, this single-village, prestigious wine was made from our best Grand Cru parcels of Verzy, on a sunny and dry 2009 viticultural year. It was vinified and aged entirely in oak barrels for 8 months, bottled in May 2010 then aged on lees until its disgorgement date, mentioned on the back label.

The bottle shape mirrors that of a barrel, and a thick, embossed aluminum plate label has been applied. Showing a bright golden hue, Cuvée Coline & Candice 2009 is exceptionally complex and fresh on the nose, with hints of citrus and toasted vanilla. The mouth is crisp and outstandingly fresh with a very long mineral finish, perfectly expressing the Terroir of Verzy.



PRESTIGE, SINGLE VILLAGE LINE

Geographic Area Verzy – Grand Cru
(Montagne De Reims)

Grape Varietals 50% Pinot Noir, 50% Chardonnay

Dosage 5g/l

This exclusive wine was produced in fewer than 3,000 bottles. For optimal ageing follow up and traceability, the disgorgement date is mentioned on the back label and the bottles are individually numbered

Food & Wine Pairing:
Sea bass, Champagne-cooked Guinea fowl.

Ratings...

Wine Advocate, USA, 95 – September 2018
Jancis Robinson, UK, 17/20, July 2019
Vinous – A Galloni, USA, 92 – December 2017
Bettane & Desseauve, France, 18/20 - September 2018
Gault & Millau, France, 18.5/20 - December 2018



PENET - CHARDONNET
C H A M P A G N E
GRAND CRU

PRIVATE COLLECTION

Penet-Chardonnet Grand Cru opens its private collection of rare and old vintage wines as well as limited edition cuvees to the most demanding wine lovers and collectors.

These exceptional bottles are obviously available in extremely low quantities.

For more information, feel free to contact us.

Prestige Grande Réserve - Private Collection, Grand Cru, Extra Brut

A unique, multi-vintage blend made from a selection of our best Grand Cru parcels of Verzy, this exceptionally complex and powerful Champagne was bottled in 2002 and aged on lees until its disgorgement date mentioned on the back label.

The nose is outstandingly citrusy with distinctive brioche notes typical of extra mature champagnes. On the palate the wine is very precise and clean. It leaves a gorgeous hint of green apples and an extremely long mineral finish, perfectly expressing the Terroir of Verzy.



Geographic Area Verzy – Grand Cru
(Montagne De Reims)

Grape Varietals 2/3 Pinot Noir, 1/3 Chardonnay

Dosage 4g/l

This exclusive wine was produced in fewer than 5,000 bottles. For optimal ageing follow up and traceability, the disgorgement date is mentioned on the back label and the bottles are individually numbered.

Food & Wine Pairing :

Artichoke and black truffle soup, layered brioche with mushrooms and truffles – An exclusive recipe of 3* Michelin Chef Guy Savoy Quiberon cod fish with mushrooms, Shellfish-scented celery– An exclusive recipe of 2* Michelin Chef Philippe Mille

Ratings...

*Wine Advocate, USA, 93 – September 2018
Jancis Robinson, UK, 17.5/20 - April 2018
Bettane & Desseauve, France, 17,5/20 - August 2017
Gault & Millau, France, 18.5/20 - August 2010
La Revue du Vin de France, 16/20 - August 2010
Tom Cannavan, UK, 91/100 - July 2009*

Cuvée Diane Claire - Private Collection, 2002-based, Grand Cru, Extra Brut

Named after two members of our family, this prestigious wine, made from a selection of our best Grand Cru parcels of Verzenay, is based primarily on the outstanding 2002 vintage. It was bottled in 2003 and was aged on lees until its disgorgement date, mentioned on the back label. Amber-colored, Cuvée Diane Claire - Private Collection is exceptionally complex on the nose, with intense notes of red fruits, nuts, humus and brioche, typical of extra mature Champagnes. On the palate, it is full bodied yet extremely well balanced, with an outstandingly long finish, perfectly expressing the Terroir of Verzenay



Geographic Area Verzenay – Grand Cru
(Montagne De Reims)

Grape Varietals 2/3 Pinot Noir, 1/3 Chardonnay

Dosage 4g/l

This exclusive wine was produced in fewer than 8,000 bottles. For optimal ageing follow up and traceability, the disgorgement date is mentioned on the back label and the bottles are individually numbered.

Food & Wine Pairing:

*Crispy sea bass with chanterelles mushroom, « jus de têtes »
- An exclusive recipe of 3* Michelin Chef Guy Savoy “Poularde” and duck liver mille-feuille, “1,000” potato leaves and black truffle – An exclusive recipe of 2* Michelin Chef Philippe Mille Cheese suggestion : 36-month-aged Comté, Beaufort d’alpage*

Ratings...

*Wine Advocate, USA, 94 – July 2016
Jancis Robinson, UK, 16/20, November 2015
Bettane & Desseauve, France, 18/20 - August 2013
Gault & Millau, France, 17/20 - August 2013*



A Magnificent Place for a Unique Tasting Experience

We look forward to welcoming you in our 19th century mansion, which also comprises unique, traditional cellars...
for unforgettable moments!

Winery tours, tastings, food and wine pairing events upon reservation at: [visit@lamaisonpenet.com](https://www.lamaisonpenet.com)

Professional contacts : contact@lamaisonpenet.com or export@lamaisonpenet.com



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