



Penet-Chardonnet

~ Grand Cru ~

PENET-CHARDONNET, A BOUTIQUE CHAMPAGNE DESIGNED FOR LOVERS OF AUTHENTICITY AND ENTHUSIASTS OF PERFECTION

Family-owned for five generations, Penet-Chardonnet is an independent, traditional estate that exclusively produces champagne in the prestigious vineyards of Montagne de Reims, France, on 6 hectares of vineyards that are entirely ranked as “Grand Cru”, the highest classification within the champagne category.

The family’s historical expertise, five generations of obsession for the land and the stringent application of the best handcrafted methods in the region, has allowed the family to perfect the art of producing truly exceptional champagnes.

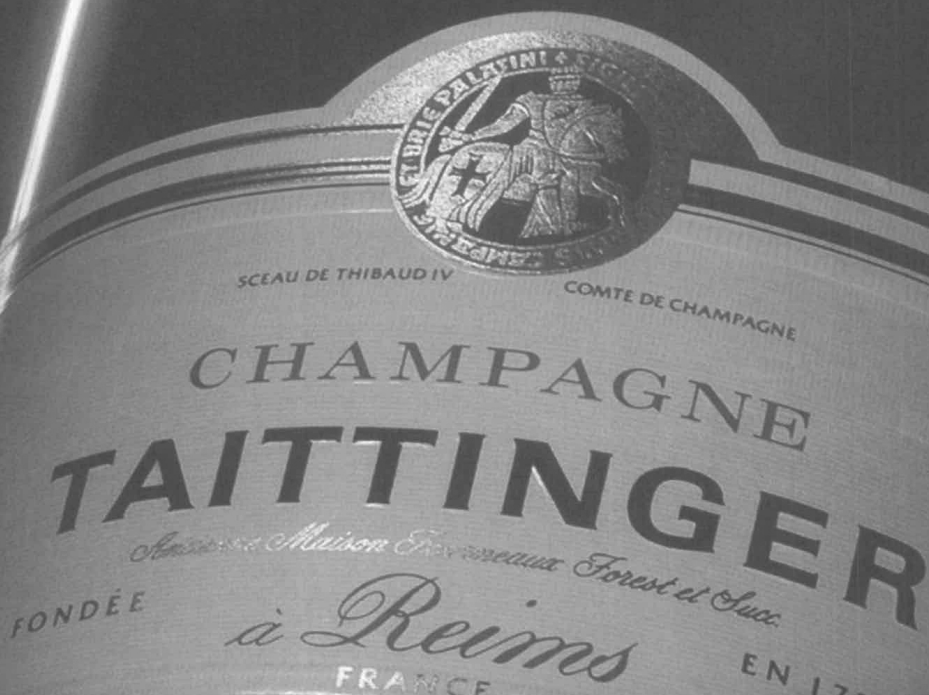
The estate grown Pinot Noir and Chardonnay grapes are carefully hand-picked and used in all the cuvees. Most of the wines are fermented in stainless steel vats and do not undergo malolactic fermentation, thereby preserving the original acidity of the grapes and enhancing their natural fruit. This, coupled with a minimum of 4 years of ageing ‘sur lie’ ensures finely moussed Champagnes of depth and real complexity, perfectly reflecting their “terroir” specificity.

Making outstanding, non-vintage Champagnes requires the experienced knowledge of blending the right grapes at the right time from the year’s harvest and reserve wines. Penet-Chardonnet has mastered this art of blending for decades, producing a wine with personal style and full of character and distinction.

Only the rarest of excellent vintages allow Penet-Chardonnet to produce the Grande Reserve and Diane Claire, its finest cuvées. Due to the nature of the stringent selection process undergone in creating the Diane Claire, quantities of this preeminent cuvée are very limited.

Penet-Chardonnet champagnes are world-class wines that are made to satisfy the “hedonists” and wine-connoisseurs, especially those who value high-quality, crafted wines and exclusivity. The fruity, complex and full-bodied taste makes them ideal for all occasions and pair perfectly with food.

L'instant Taittinger



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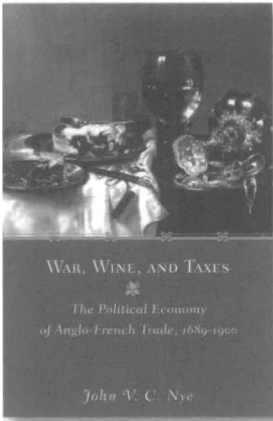
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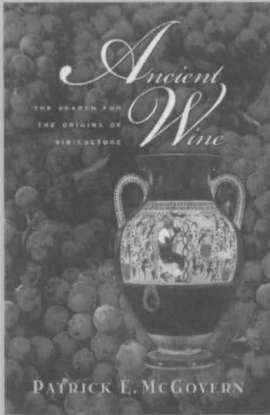
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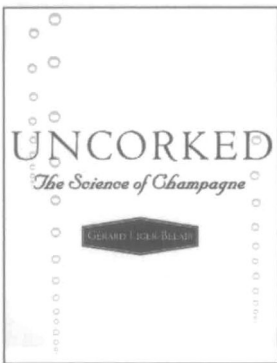
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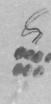
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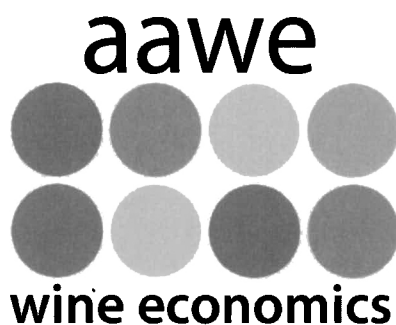
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Call for Papers
5th Annual Meeting
American Association of Wine Economists

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All economics and statistics papers related to wine and food are welcome
Submit a 1,000-word abstract by March 1, 2011 to bolzano@wine-economics.org

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