



PENET

CHARDONNET

Champagne



Epitome Grand Cru

Micro-blend from a rigorous selection of our Grand Cru parcels in Verzy and Verzenay, aged in Perpetual Reserve in barrels, then in tanks before bottling.

This cuvée, the quintessence of our terroir, was then aged on lees for at least 6 years in bottle before disgorgement.

- 70% Pinot Noir, 30% Chardonnay
- 100% Grand Cru from Verzy and Verzenay
- Blend from a selection of estate parcels
- Vinification and ageing: in oak barrels and stainless steel tanks
- No malolactic fermentation
- Perpetual Reserve started in 2007
- Ageing on lees in bottle: minimum 6 years
- Late disgorgement
- Dosage: Extra-Brut (4 g/L)

Nose

Slightly smoky, showing notes of candied fruit and blood orange.

The subtle citrus expression is supported by a refined woody and balsamic framework.

Finishes on honeyed, licorice and toasted notes.

Pairing

Chicken and lamb tagine
Truffle risotto

Palate

An empyreumatic character appears throughout the tasting. A certain tension is accompanied by a beautifully controlled evolution and remarkable precision.

Very long, mineral finish with gingerbread and pear brandy notes.

Ratings

- James Suckling, USA, 92/100, 2025
- Jancis Robinson, UK, 17/20, 2025
- Bettane & Desseauve, FR, 91/100, 2026

