

PENET
CHARDONNET
Champagne



Hypothesis

Grand Cru Blanc de Noirs

A multi-vintage cuvée with a unique style, partially vinified and aged in oak barrels for at least 8 months, then created according to the principle of the "Perpetual Reserve", a timeless reflection of our Grand Cru terroir, expressing all its verticality and richness.

- 100% Pinot Noir
- 100% Grand Cru from Verzy and Verzenay
- Blend with our Perpetual Reserve started in 2011
- Vinification and ageing: in oak barrels and stainless steel tanks
- No malolactic fermentation
- Ageing on lees in bottle: minimum 18 months
- Dosage: 0 g/L

Nose

A generous first nose evokes red fruits, pine and juniper, then evolves into a complex aromatic palette with spicy, toasted and marzipan notes.

Pairing

Slow-cooked lamb shoulder (8-hour confit) with oyster mushroom and porcini gratin
Omelette with truffle oil

Palette

Minerality and freshness combine to bring energy to the wine, perfectly balanced by a marked vinosity. The long finish is exceptionally pure thanks to the absence of dosage.

Ratings

- James Suckling, USA, 93/100, 2025
- Jancis Robinson, UK, 17/20, 2025
- Guide Hachette, FR, 2 étoiles, 2026
- Bettane & Desseauve, FR, 91/100, 2026

