

PENET
CHARDONNET
Champagne



Hypothesis Grand Cru

Estate blend benefiting from superb balance, partially vinified and aged in oak barrels for at least 8 months, then specially blended with a perpetual reserve of over 10 years of age.

- 65% Pinot Noir and 35% Chardonnay
- 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: Extra-Brut (4 g/L)

Nose

Opens with notes of ripe white-fleshed fruits and dried fig—a concentration of promising aromas that also reveals striking freshness.

Pairing

Ideal for a gourmet aperitif; pairs beautifully with everyday dishes such as a grilled vegetable quiche.

Palate

A harmonious balance between liveliness and roundness amplifies the fruit sensations, finishing long and elegant.

Ratings

- James Suckling, USA, 93/100, 2025
- Jancis Robinson, UK, 16,5+/20, 2025
- Guide Hachette, FR, 2 étoiles, 2026
- Bettane & Desseauve, FR, 92/100, 2026

