

PENET
CHARDONNET
Champagne



Lieu-Dit “Les Fervins” Verzy Grand Cru

VINTAGE - EXTRA BRUT

📍 Geographical location: Verzy Grand Cru, south-east facing slope, 15% incline

🌱 Soil type: Brown limestone on colluvial deposits of carbonate slopes, on chalk

🕒 Year planted: 1989

- 70% Pinot Noir and 30% Chardonnay (co-planted)
- Vinification and ageing on lees for 8 months in stainless steel tanks
- No malolactic fermentation, no fining, no filtration, no cold stabilization
- Ageing in bottle on lees: minimum 10 years
- Dosage: Extra-Brut

Nose

The first nose opens delicately with aromas of fully ripe fruit, then reveals more evolved ageing notes expressed with finesse.

Pairing

Recommendation by Chef Virginie Basselot and Sommelier Mickael Morais:
Line-caught sea bass, Normandy oysters, young leeks

Palate

The attack is clean and beautifully balanced; you'll find notes of stone fruit and fruit brandy that evoke the world of fine spirits.

Its pronounced minerality brings tension and length on the palate.

Vintages: See next page

Vintage 2009

- Harvested: 19–22 September 2009
- Bottled: 3 May 2010

Ratings

- Wine Advocate, USA, 91/100, Septembre 2018
- Jancis Robinson, UK, 17.5/20, Juillet 2019
- La Revue du Vin de France, 92/100, Décembre 2020
- Bettane & Desseauve, FR, 17,5/20, Septembre 2018
- Guide Hachette, FR, 2 étoiles, Septembre 2017



Vintage 2010

- Harvested: 18 September 2010
- Bottled: 26 May 2011

Ratings

- James Suckling, USA, 94, Juillet 2023
- Jancis Robinson, UK, 17.5/20, September 2021



Vintage 2011

- Harvested: 28 August 2011
- Bottled: 20 April 2012

Ratings

- Jancis Robinson, UK, 17.5/20, Juin 2025
- James Suckling, USA, 94, Juillet 2024
- Bettane & Desseauve, FR, 92/100, 2026



Availability: fewer than 3,000 bottles

