Champagne Pertois-Moriset

Located in Le Mesnil-sur-Oger, Champagne Pertois-Moriset, has been a family estate from the beginning. The House's history began through the marriage of Yves Pertois and Janine Moriset, the son and daughter of two ancient winemaking families in the Côte de Blancs. In 1951, the couple began bottling their own Champagne under the Pertois-Moriset label.



Today, Yves and Janine's granddaughter Cecile tends to the family's 20Ha of vines with her husband Vincent. A perfect complement, as Vincent also comes from a winemaking family, but without room for his own oenological expression. Cecile inheriting hectares of coveted vines without confidence in the cellar. With an eye on tradition, the couple has refined every aspect of Pertois-Moriset. They farm 13ha that stretch across some of the most prestigious parcels in the Côte des Blancs, bottling only 8Ha under their own label. They tend an additional 7ha in the Côte du Sézannais, with one special Pinot Noir parcel bordering Olivier Collin's famed Les Maillons.



Les Quatre



Grand Cru NV



Established: 1951 Varietal/Blend: 100% Grand Cru Chardonnay Farming Practices: organic Soil: limestone, clay Year Vines Were Planted: 1935, 1995 Yeast: Fleury Fermentation: primary fermentation in steel and neutral oak Malolactic: none Maturation: 36 months on the lees Sulfur: at harvest before pressing and at disgorgement Dosage: 3g/L Vegan: yes Alcohol: 12.5% Filtered: no Country: France