

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 20 ha. 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 13 ha. that stretch across some of the most prestigious parcels in the Côte des Blancs, bottling only 8 ha. under their own label. They tend an additional 7 ha. in the Côte du Sézannais, with one special Pinot Noir parcel bordering Olivier Collin’s famed Les Maillons.



"PM.02"



Grand Cru Oger ‘14



Established: 1951

Varietal/Blend: 100% Grand Cru Chardonnay

Farming Practices: organic

Soil: limestone, clay

Year Vines Were Planted: 1935, 1995

Yeast: Fleury

Fermentation: Chardonnay in steel / Pinot Noir in neutral oak

Malolactic: none

Maturation: 36 months on lees

Sulfur: at harvest before pressing and at disgorgement

Dosage: 2g/L

Vegan: yes

Alcohol: 12.5%

Filtered: no

Country: France

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