

Our partner:



Champagne Paul CHARPENTIER

AOC Champagne, Côte des Blancs

Récoltant Manipulateur (RM)



The passion for wine...

Winery overview:

Vertus is a charming village of 2500 inhabitants located in the heart of the Côte des Blancs, cradle of Chardonnay, 20km south of Epernay. Its 1er cru champagne is very renowned thanks to its quality and finesse. From the 3rd century, vines were already cultivated there and this culture has only spread over time.

Son and grandson of a Virtuesian winegrower, Paul Charpentier was trained in the work of the vine from his youth. He maintains and grows the family heritage and decides to launch into the marketing of champagne.

Anxious to offer his customers a wine of consistent quality, he opted for the cooperative to which he entrusted the development of his champagne and created the PAUL CHARPENTIER brand in 1955.



Champagne

Champagne P.CHARPENTIER
Brut 1^{er} cru – Sélection



Grape Varieties: 40% pinot noirs, 60% Chardonnay

Tasting

The Pinot Noir comes here to enhance the Chardonnay, combining lightness and restrained power. Try it on a roast poultry or a fruity Comté...simple pairings for a unifying wine.

Analyses

Alcohol : 12,5°
Dosage: 8 gr/l

Champagne P.CHARPENTIER
Brut 1^{er} cru – Rosé



Grape Varieties: 70% pinot noirs and 30% Chardonnay

Tasting

The salmon reflections and the fruity nose sign the fusion of the best red wines of Vertus and Chardonnay. Very floral, the mandarin notes make it easy to match at the table. Classic and original.

Analyses

Alcohol : 12,5°
Dosage: 7 gr/l

Champagne P.CHARPENTIER
Brut 1^{er} cru – Prestige vintage



Grape Varieties 60%

Chardonnay, 40% pinot noirs

Tasting

The fullness and length of a 40% Pinot Noir and 60% Chardonnay blend that has reached perfect maturity. Always vintage, this cuvée evolves between white fruits and exotic aromas. A racy wine.

Analyses

Alcohol : 12,5°
Dosage: 8 gr/l

Champagne P.CHARPENTIER
Brut 1^{er} cru – Blanc de blancs vintage



Grape Variety: 100% Chardonnay

Tasting

Pure Chardonnay, a single harvest presents the character of great vintages. 2015 is here ripe and fleshy. Made from very small yields, it is a concentrated, rich wine... and yet airy... under chalky soil requires!

Analyses

Alcohol : 12,5°
Dosage: 8 gr/l

Champagne P.CHARPENTIER
Brut 1^{er} cru – Eclat du terroir



Grape Variety: 100%

Chardonnay

Tasting

Special cuvée 100% Chardonnay made from grapes from a single locality of the Vertus terroir called "Mont Ferré".

This blend, made up of 70% of the wines of the year, 30% of reserve wines, of which 2 to 6% were aged in oak barrels, benefits from aging for 4 years.

Rare and exceptional product "Eclat du terroir" sublimes Chardonnay by the expression of its finesse and its crunch and reveals the excellence of our terroir and our know-how.

A champagne to please or treat yourself!

Analyses

Dosage: 8 gr/l

