

Our partner:

CHAMPAGNE
VINCENT PERSEVAL
PREMIER CRU

Champagne V.PERSEVAL
AOC Champagne, Montagne de Reims
Régociant Manipulateur (RM)

Located in the heart of the Montagne de Reims, in a small village classified Premier Cru

Winery overview:

The Perseval family has been producing high quality champagnes since the beginning of the 19th century.

Succeeding five generations, Vincent Perseval and his wife took over the entire family business in 2009, in order to continue the development of champagne sales, always integrating new techniques and technologies, while respecting the challenges environmental.

The vineyard extends over an area of 7.50 ha, and includes the 3 Champagne grape varieties: Meunier (48%), Pinot Noir (38%), Chardonnay (14%).

Today, production amounts to approximately 40,000 bottles per year, depending on the harvest.



Champagne

Champagne V.PERSEVAL
Brut 1^{er} cru - Tradition



Grape Varieties
30% Pinot noir
30% Chardonnay
40% Pinot Meunier

Analyses
Alcohol : 12,5°
Dosage: 9,6gr/l

Champagne V.PERSEVAL
Brut 1^{er} cru - Réserve



Grape Varieties
50% Pinot noir
30% Chardonnay
30% Pinot Meunier

Analyses
Alcohol : 12,3°
Dosage: 9,6gr/l

Champagne V.PERSEVAL
Brut 1^{er} cru – Rosé



Grape Varieties
40 % Pinot noir
20% Chardonnay
40% Pinot Meunier

Analyses
Alcohol : 12°
Dosage: 11,2 gr/l

Champagne V.PERSEVAL
Brut 1^{er} cru – Millésimé Old vines



Grape Varieties
33 % Pinot noir
33% Chardonnay
33% Pinot Meunier

Analyses
Alcohol : 12,3°
Dosage: 8 gr/l

Champagne V.PERSEVAL
Brut 1^{er} cru – Blanc de blancs Millésimé



Grape Variety
100% Chardonnay

Analyses
Alcohol : 12,3°
Dosage: 6,4 gr/l

Champagne V.PERSEVAL
Brut 1^{er} cru – Demi sec



Grape Varieties
90 % Pinots noirs
10% Chardonnay

Analyses
Alcohol : 12°
Dosage: 36gr/l

WINES EXPORT AGENCY