

Charpentier

Champagne, France

Winemaker: Jean-Marc Charpentier

Region: Champagne

Location: France

Appellation: Champagne

**Varietals: Pinot Meunier, Chardonnay,
Pinot Noir**



From sites across the Valle De Marne



Malolactic fermentation completed
in stainless steel. Blending with 20 to
40% of reserve wines depending on
the nature of each vintage.



Certified Biodynamic



80% Pinot Meunier, 15% Chardonnay,
5% Pinot Noir



Tradition Brut

Charpentier is an 8th generation family based in Charly-Sur-Marne. Jean-Marc Charpentier now heads the estate and is recognized as the pioneer for biodynamic farming in the Valle de Marne. The 24 ha estate is planted to 50% Chardonnay and 25% Pinot Meunier and Pinot Noir (atypical for the Pinot Meunier driven region).

“Tradition” is bright and clear Champagne with a golden hue, fine bubbles, and fruity, clean and elegant profile dominated by orchard fruits with distinct minerality. Clay-limestone and limestone marl soils. Blending with 20 to 40% of reserve wines depending on the nature of each vintage. 36 months maturation on the yeasts. Dosage 8g/l.