

Winery: Champagne Perseval-Farge
Vigneron: Benoist Perseval
Appellation: Champagne
Location: Champagne

History of Domaine:
Nestled in the heart of the Montagne de Reims, the vineyard is located in the Premier Cru village of Chamery. Spanning 4 hectares divided into 6 parcels, the estate embodies a deep commitment to preserving a rich family heritage across generations. Now in its fifth generation, the family continues to uphold this legacy through their label, Perseval-Farge, named in honor of their ancestors. At Perseval-Farge, they believe that the essence of exceptional wine begins in the vineyard. The family dedicates themselves to nurturing the vines with the utmost care throughout the year to ensure they produce their finest quality.

Cuvée: C. de Rose

Grape Variety:
52% Pinot Noir, 33% Pinot Meunier, 15% Chardonnay

Vineyard: Clay, Sand

Vinification:
Manual harvest per Champagne, native yeasts only. Vinification in thermoregulated stainless steel vats. 15% of wines aged in barrels - Partial malolactic fermentation 20% without MLF. Dosage 5.5g/l