



JEAN-YVES PÉRARD

Champagne, France

Jean-Yves Pérard is a small grower in the village of Cernay-les-Reims in the Montagne de Reims, east of Reims and about twenty minutes north of the Grand Cru villages of the Grand Montagne. The Pérard family has been in Champagne since 1639 and, like many growers, sold to the big Champagne houses for generations. In 2012 Jean-Yves decided that he wanted to break this cycle and make wine under his own name from his five hectares of vines.

Most of Jean-Yves's vines are in Cernay-les-Reims, where chalky soils over clay support mainly Chardonnay, an unusual scenario in the Montagne de Reims. He is lucky enough to work with Chardonnay vines that are 40-60 years old. He also owns Pinot Noir and Meunier vines in the Vallée de la Marne in the villages of Festigny, Mareuil-le-Port and Leuvrigny. His vineyards are certified sustainable by HVE3 since 2019 and he works the soils. Jean-Yves has never used herbicides or pesticides; he will treat for mildew only when absolutely necessary. He makes his wine where he always has, in a cellar shared by a dozen or so other growers who all sell to two of the well-known houses.



Champagne “Extravagance” Brut

12/750ml

Mostly Pinot Meunier and Pinot Noir with 5% Chardonnay from the Marne Valley villages Festigny, Mareuil-le-Port and Leuvrigny. 2017 base vintage with 40% reserve wine made in stainless steel. It's a great expression of Meunier and Pinot Noir together, red fruits, delicate and spicy at the same time. 8g/L dosage.

Technical Specifications

Product Type: Sparkling

Appellation: Montagne de Reims

Farming Type: Sustainable