



CUVÉE ROYALE - BRUT ROSÉ

AN AUTHENTIC WINE, PERFUMED WITH FRUITY AROMAS.

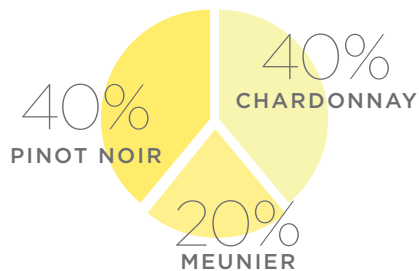
BENJAMIN FOURMON EXPLAINS THE HOUSE'S CEO, 6TH GENERATION



A wine which can boast genuine expression. Light and fruity with a slightly minty finish and so fresh that most amateurs will not refuse a second glass.



PRODUCTION



ORIGIN OF THE WINES:

Approximately 15 of the harvests come from Verneuil, Cumières, Damery, Sacy, Les Riceys, Avize, Chouilly and Bassuet vineyards.

AGING: 36 months in our cellars.

RED WINES: Approximately 10%.

RESERVE WINES: Approximately 20%.

DOSAGE: 7 g/L.

TASTING WITH NATHALIE LAPLAIGE CELLAR MASTER



EYE

An elegant light pink colour with shards of gold. Extremely delicate, lively and regular bubbles.



NOSE

The first aroma reveals gourmet aromas of cherries and red currents, followed by notes of blood orange after aeration.



PALATE

Delicately straightforward in the mouth. Flavours of wild strawberries enhanced by notes of mint produce a freshness combined with a very pleasant sweetness.

PAIRING

A wine to set the tone for aperitifs, ideal with white meat and low-sugar desserts.

HOW TO SERVE

Chill in an iced bucket for 20 minutes before serving. Best enjoyed at 8-10°C.

CUVÉE ROYALE JOSEPHINE 2008



2008, a cool year

It remained cold until the end of December. The winter that had endured so long delayed the budding of the vines. April saw the return of positive temperatures and just enough rainfall to result in an exceptional flowering. The two summer months were hot and rainy. The harvest was late, starting from the 15 September.

Winemaking

Cuvée Joséphine is made up of 54% Chardonnay and 46% Pinot Noir coming from Premier and Grand Cru vineyards in Avize, Vertus, Chouilly, Cumières, Mailly and Le Mesnil sur Oger. It is aged in bottle for a minimum of 6 years. The riddling is done manually on pupitres. Each bottle passes through the hands of around ten cellar hands, all passionate about the creation of exceptional champagnes.

Tasting

The colour is yellow gold tinged with glowing coppery elements. The nose combines the floral fragrance of an iris garden and notes of "spicy-sweet" balsam and an exotic aroma of sandalwood. As it opens up the senses are assaulted by aromas of dried fruits, fig and prune. Finally there are sensual spicy elements.

The palate is truly vinous with great vivacity. The Pinot Noir releases powerful fruit flavours enriched with almond notes, and a touch of vanilla. The Chardonnay is refreshing on the palate, with touches of pastry flavours. The finish is long, and complex and intense, with a soothing note of white truffles of Alba. The style of Joséphine can be characterised in two words : Intensity and Balance

Partner with Food

This champagne perfectly partners a fresh dish of carpaccio of Saint-Jacques. It enhances the tender flesh of a line caught bass. Vinosity and effervescence balance the smoked meat of a rich game dish. Served with delicious candied apricots and walnuts, its pastry notes add a wonderfully complex note.

Keeping

Josephine is timeless and can be cellared with confidence, to each age its pleasures ! Keep in the cellar away from light and at a constant temperature. Serve at around 10 ° C.





JOSEPH PERRIER

CUVÉE ROYALE BRUT

TECHNICAL INFORMATION

| | |
|-------------|--|
| Country | France |
| Region | Champagne |
| Sub-Region | Vallée de la Marne |
| Producer | Champagne Joseph Perrier, NM |
| Vintage | NV |
| Composition | 35% Chardonnay, 35% Pinot Noir, 30% Pinot Meunier, including about 20% reserve wines |
| Press | 89 points Wine Enthusiast |

WINEMAKER NOTES

Joseph Perrier became known from 1825 thanks to this style of champagne. The classic expression of the House style.

TASTING NOTES

Length, freshness, balance, elegance and light! The nose is delicate, fine and complex. Notes of green apple and vine peach bring a fruity touch. Nice roundness on the palate, long and refreshing finish.

PAIRING SUGGESTIONS

A perfect balance between freshness and richness, it is best enjoyed as an aperitif though it can be enjoyed throughout a meal. Ideal with salmon gravlax or parmesan shavings.

VINIFICATION

- Dosage: 7 g/L
- Aging: 3 years

PRESS

"The nonvintage cuvée from Joseph Perrier is a soft wine that is smooth and ripe. It is easy, balanced and crisp while also having rounded white fruit flavors and a soft aftertaste. This bottling, poised between freshness and maturity, is ready to drink." - 89 points, Roger Voss, *Wine Enthusiast*



JOSEPH PERRIER

CUVÉE ROYALE BRUT

Vintage 2008

TECHNICAL INFORMATION

| | |
|-------------|--|
| Country | France |
| Region | Champagne |
| Sub-Region | Montagne de Reims |
| Producer | Champagne Joseph Perrier, NM |
| Vintage | 2008 |
| Composition | 50% Chardonnay, 41% Pinot Noir, 9% Pinot Meunier |
| Press | 93 points Wine Enthusiast |

WINEMAKER NOTES

The 2008 vintage is one of the most balanced of the decade. This wine reflects the experience of the House in putting together a champagne of such style, it is particularly well balanced, with great depth. Its simply invites celebration.

TASTING NOTES

The intense and concentrated nose suggests fragrances of white flowers. Full and concentrated on the palate it balances power and delicacy.

PAIRING SUGGESTIONS

With its rich fruit and fresh style this champagne will accompany dishes as diverse as a carpaccio of Saint-Jacques with vanilla oil and Bourbon pepper, pan-fried duck liver, or a Camembert from Normandy.

VINIFICATION

- Dosage: 4.5 g/L
- Aging: 6 years minimum

PRESS

"The latest vintage release from this producer based in Châlons-en-Champagne is very much in the house style with its crisp acidity and tight texture. It is towards the dry end of Brut with apple and citrus flavors and little sign yet of aging. Although this textured wine is ready to drink, it will be better from 2018." 93 points, Roger Voss, Wine Enthusiast



EVERY BOTTLE



TELLS A STORY

JOSEPH PERRIER - CUVÉE ROYALE BLANC DE BLANCS

TECHNICAL INFORMATION



| | |
|-------------|---|
| Country | France |
| Region | Champagne |
| Sub-Region | Côtes des Blancs |
| Producer | Champagne Joseph Perrier, NM |
| Vintage | NV |
| Composition | 100% Chardonnay |
| Press | 90 points Wine Enthusiast 90 points Wine Spectator |

WINEMAKER NOTES

This cuvée shows the influence of the house style of Joseph Perrier on the Chardonnay in champagne, concentrating on the fresh elegant and lively elements yet with richness.

TASTING NOTES

There is a lively attacking style, yet it is ample and fresh, with citrus overtones. There are sweet spicy flavors of cinnamon and vanilla with gourmet notes of biscuit, over a delicate lemony finish.

VINIFICATION

- *Aging:* 5 years
- *Dosage:* 7 g/L

PRESS

"This stylish wine balances crisp fruit with a mineral texture and well-structured acidity. The wine is still young, with a tight, zesty texture and crispness. It should be better from 2019." - 90 points, *Roger Voss, Wine Enthusiast*

"This lively Champagne is balanced and creamy, with accessible crushed blackberry, lemon curd and biscuit notes. Drink now. 3,500 cases made. — AN" - 90 points, *Wine Spectator*

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JOSEPH PERRIER PARCELLAIRE BLANC DE NOIRS PREMIER CRU BRUT NATURE VINTAGE



TECHNICAL INFORMATION

| | |
|-------------|------------------------------|
| Country | France |
| Region | Champagne |
| Sub-Region | Vallée de la Marne |
| Site | Cumières – La Côte à Bras |
| Producer | Champagne Joseph Perrier, NM |
| Vintage | 2010 |
| Composition | 100% Pinot Noir |
| Press | 92 points Wine Enthusiast |

WINEMAKER NOTES

A quiet autumn peacefully guided the vines towards the winter break. January experienced very cool temperatures that continued until March. Flowering was delayed due to some cool nights in June. After that the heat arrived and the month of July ended with some violent storms. The grapes had plenty of water but the September sun dried the soil. The late ripening resulted in berries arriving at the press with very good sugar levels.

TASTING NOTES

The color is a straw yellow gold. The nose has aromas of candied fruits, which are delicate and very attractive, delivering some lovely notes of peach, quince and roasted almonds with tenderness and passion. With time fragrances of currant become apparent. On the palate there is plenty of attack yet the impression remains rich and rounded. There is great aromatic complexity, with flavors of mirabelle plum jam, and cooked white fruits. The finish is rich, inviting food, and with exceptional length.

PAIRING SUGGESTIONS

Perfect as an aperitif with great personality, the Blanc de Noirs Brut Nature Vintage 2010 could be served with a langoustine butterfly with mesclun chiffonnade or a roasted blue lobster, slightly peppered, grapefruit coulis and beurre blanc.



VINEYARD

100% Pinot Noir from the single site called La Côte à Bras in the Premier Cru village of Cumières

VINIFICATION

- *Disgorgement*: In small lots
- *Aging*: 7 years, minimum
- *Dosage*: 0 g/L, Brut Nature
- Limited Release

PRESS

"Pinot Noir from Cumières at the entry to the Marne Valley forms the basis of this rich, structured wine. Still young although with mature richness in sight, this dry wine relies on its ripe fruit to counterbalance the low dosage. In a year, maybe two, it will be splendid. Drink from 2019." *92 points, Roger Voss, Wine Enthusiast*
