



EVERY BOTTLE



TELLS A STORY

JOSEPH PERRIER CUVÉE JOSÉPHINE

TECHNICAL INFORMATION



Country	France
Region	Champagne
Sub-Region	Côtes des Blancs
Producer	Champagne Joseph Perrier, NM
Vintage	2008
Composition	54% Chardonnay, 46% Pinot Noir
Press	94 points Wine Enthusiast, Editors' Choice

Winemaker Notes

Cuvée Joséphine celebrates the touching story of Joseph Perrier, a father who, on the occasion of the wedding of his daughter Josephine, offered her the very best champagne he could make. For that occasion he designed the most beautiful hand painted bottle which was decorated with fine gold. Today's cuvée, named for Joséphine and celebrating our history, has only been made in the years 1982, 1985, 1989, 1990, 1995, 1998, 2002, 2004 and 2008.

Tasting Notes

The nose opens with fresh and sweet notes intertwined. A succession of captivating aromas suggests great complexity: butter, sweet spices, dried fruits and candied fruits. The mineral freshness predominates. On the palate one finds an intense and finely fruity vinous expression. The balance is perfect. The flavors of spices, dried fruit and candied citrus dominate within a taut mineral frame.

Pairing Suggestions

The fresh style of Cuvée Joséphine works perfectly with a dish such as a carpaccio of Saint-Jacques. It will complement the tender flesh of a sea-bass and intensify its flavors. Its vinosity can balance the richness of smoked game. The ripe fruit can also partner a dessert of candied apricots and nuts, picking up on the rich pastry notes.



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Vineyard

Joséphine is composed of 54% Chardonnay and 46% Pinot Noir from Premiers and Grands Crus.

Vinification

- *Dosage:* 4.5 g/L

Press

"This is the producer's prestige cuvée, a fine perfumed blend with a great balance between the ripe fruitiness, the balanced dosage and a crisp edge of pink-grapefruit flavors. This impressive vintage with its hints of toasty maturity is ready to drink." - *94 points Editors' Choice, Roger Voss, Wine Enthusiast*
