



# JOSEPH PERRIER CUVÉE ROYALE BLANC DE BLANCS

## TECHNICAL INFORMATION



<b>Country</b>	France
<b>Region</b>	Champagne
<b>Sub-Region</b>	Côtes des Blancs
<b>Producer</b>	Champagne Joseph Perrier, NM
<b>Vintage</b>	NV
<b>Composition</b>	100% Chardonnay
<b>Press</b>	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*



EVERY BOTTLE



TELLS A STORY

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