



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



EVERY BOTTLE



TELLS A STORY

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*
