

# 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