



FONDÉ EN 1825

Joseph Perrier

CHAMPAGNE

BRUT BLANC DE BLANCS

As supplied to their late majesties
Queen Victoria and King Edward VII

CUVÉE ROYALE

CUVÉE ROYALE - BRUT BLANC DE BLANCS

ALL THE CHARDONNAY ELEGANCE AND LIVELINESS
IN THIS HISTORICAL VINTAGE.

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

“ We have been elaborating this cuvée since 1952 and it has become one of the most reputed references of our House. The Chardonnays grapes used to make this extraordinary champagne come from several different top-quality vineyards. The resulting slightly peppery champagne with hints of citrus fruit is my regular and favourite aperitif. ”

PRODUCTION



ORIGIN OF THE WINES:

Approximately 10 of the harvests come from Cumières, Avize, Chouilly, Mesnil sur Oger, Bergères-lès-Vertus, Trépail and Bassuet vineyards.

AGING: 36 months in our cellars.

RESERVE WINES: Approximately 15%.

DOSAGE: 6 g/L.

TASTING WITH NATHALIE LAPLAIGE CELLAR MASTER



EYE

The champagne is a pale shiny yellow, tinted with delicate shades of green.



NOSE

The first aroma is floral, followed by combined notes of apricot and mirabelle plum.



PALATE

There is a lively first hit, yet it is ample and fresh, with citrus overtones. There are sweet spicy flavours of cinnamon and vanilla with gourmet notes of biscuit, over a yuzu finish.

PAIRING

Ideal with novel appetizers, light, elegant starters, bass carpaccio and bream ceviche.

HOW TO SERVE

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