



Joseph Perrier



FONDÉ  EN 1825

Joseph Perrier

CHAMPAGNE

BRUT ROSÉ

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

CUVÉE  ROYALE

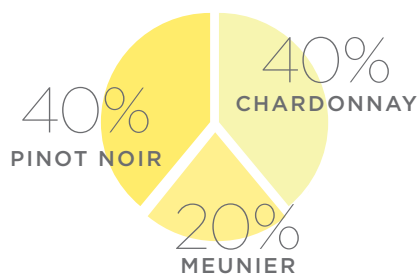
## CUVÉE ROYALE - BRUT ROSÉ

AN AUTHENTIC VINTAGE RECALLING THE SENSORIAL  
AROMAS OF THE COUNTRYSIDE.

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

“ A wine which can boast genuine expression. Light and fruity  
with a slightly minty finish and so fresh that most amateurs  
will not refuse a second glass. ”

### PRODUCTION



#### ORIGIN OF THE WINES:

Approximately 15 of the harvests come from Verneuil, Cumières, Damery, Sacy, Les Riceys, Avize, Chouilly and Bassuet vineyards.

**AGING:** 36 months in our cellars.

**RED WINES:** Approximately 10%.

**RESERVE WINES:** Approximately 20%.

**DOSAGE:** 7 g/L.

TASTING WITH NATHALIE LAPLAIGE  
CELLAR MASTER



#### EYE

An elegant light pink colour with shards of gold. Extremely delicate, lively and regular bubbles.



#### NOSE

The first aroma reveals gourmet aromas of cherries and red currents, followed by notes of blood orange after aeration.



#### PALATE

Delicately straightforward in the mouth. Flavours of wild strawberries enhanced by notes of mint produce a freshness combined with a very pleasant sweetness.

### PAIRING

A wine to set the tone for aperitifs, ideal with white meat and low-sugar desserts.

### HOW TO SERVE

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