



Joseph Perrier



FONDÉ  EN 1825

Joseph Perrier

CHAMPAGNE

BRUT ROSÉ

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

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CHAMPAGNE

CUVÉE ROYALE - BRUT ROSÉ

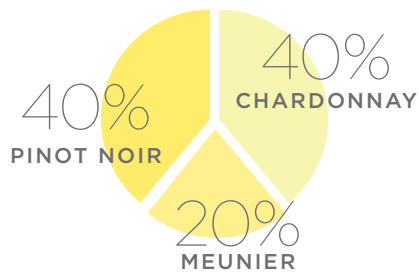
AN AUTHENTIC WINE, PERFUMED WITH FRUITY AROMAS.

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.