



Joseph Perrier

LA CÔTE
À BRAS

FONDÉ  EN 1825

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CHAMPAGNE

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Parcelle historique de la Maison à Cumières, village classé Premier Cru, caractérisée par des vignes plantées en 1982 sur un sol argilo-calcaire modéré et exposées plein sud. Tirage à 7568 bouteilles.

**PARCELLE
AH83
100% PINOT NOIR**

BRUT NATURE VINTAGE 2013

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LA CÔTE À BRAS - BLANC DE NOIRS BRUT NATURE - VINTAGE 2013

THE MARK OF A UNIQUE FAMILY PLOT OF LAND.

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

“ My father initiated working the particular plot back in 2007; he wanted to have a special vineyard, growing only one vine to produce unique vintages. The fresh and salty results are the expression of Cumières pinot noir. ”

PRODUCTION



ORIGIN OF THE WINES:

La Côte à Bras.

HARVEST: 2013.

DOSAGE: 0 g/L.

TASTING WITH NATHALIE LAPLAIGE
CELLAR MASTER



EYE

An old gold aspect.



NOSE

A bouquet of fragrant dried flowers first of all, followed by the fruity aromas of peaches and ripe fruit jams. Aeration reveals gourmet hints of pomegranate and stewed strawberries.



PALATE

The flavour is more discrete, yet chiselled and forthright. The orange zest and grapefruit create a good body, adequate bitterness and a slightly salty finish.

PAIRING

Ideal for aperitifs, the cuvée's great character also pairs perfectly with seafood dishes such as scampi and green mango ceviche.

HOW TO SERVE

Chill in an iced bucket for 20 minutes before serving. Best enjoyed at 10-12°C.