



AS SUPPLIED TO THEIR
LATE MAJESTIES
QUEEN VICTORIA AND
KING EDWARD VII

FONDE  EN 1825

Joseph Perrier
CHAMPAGNE

CUVÉE ROYALE
BRUT NATURE

Joseph Perrier

CHAMPAGNE

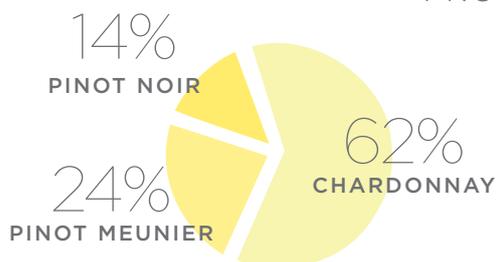
CUVÉE ROYALE - BRUT NATURE

SIMPLE AUTHENTICITY, ALL THE PURITY OF NATURE
IN THIS JOSEPH PERRIER CHAMPAGNE.

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

“ From the start, I set out to create an extra-pure, sugar-free and very expressive champagne. We chose the exceptionally fresh 2015 vintage and aged it for 72 months to produce roundness, power and perfect balance. ”

PRODUCTION



AGING:

72 months in our historical cellars.

HARVEST:

2015.

RESERVE WINES:

24%.

DOSAGE:

0 g/L.

TASTING WITH NATHALIE LAPLAIGE CHIEF WINEMAKER



EYE

The *Cuvée Royale Brut Nature* has a deep ruddy-golden colour and light foam.



NOSE

Delicate roses and peonies to begin with, which gradually intertwine with pronounced spicy fragrances.



PALATE

Apple and pear together with peach and nectarine at first, followed by peppery flavours towards the end.

PAIRING

Perfect for a refreshing aperitif.

This champagne pairs superbly with sushi and shellfish. And it absolutely sublimes Asian food.

HOW TO SERVE

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