



Joseph Perrier



FONDÉ  EN 1825

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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

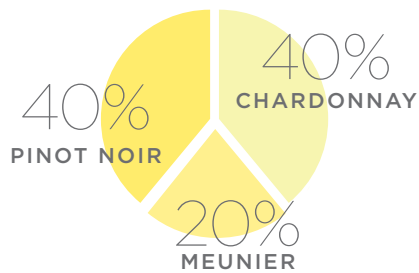
AN AUTHENTIC WINE, PERFUMED WITH FRUITY AROMAS.

### 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.