

CUVÉE JOSÉPHINE



EXTRA BRUT



CHAMPAGNE
JOSEPH PERRIER

À CHÂLONS-EN-CHAMPAGNE
FONDÉ EN 1825



JOSÉPHINE,
A GLOWING RENAISSANCE
FOR A LEGENDARY CUVÉE.



Looking towards the dawn of its 200th anniversary, Maison Joseph Perrier reveals a new decor for its historic Cuvée Joséphine. This renewed design releases the remarkable 2014 vintage, which marries intensity, delicacy and elegance.

MILLÉSIME 2014

40%
PINOT NOIR

60%
CHARDONNAY

PRODUCTION

ORIGIN OF THE WINES

Ambonnay, Sacy, Cumières,
Bergères-lès-Vertus,
Le Mesnil-sur-Oger.

DOSAGE

5 g/L.

IN THE VINEYARDS

The 2014 vintage stands out due to the very unusual weather conditions that year: after a wet autumn and a mild winter, the vines were in bud early. Spring turned out very dry for the Champagne region, despite a little rain in May, followed by heavy rainfall in July and August. Finally, the end of summer was unexpectedly hot, sunny and very dry, providing the perfect conditions for the grapes to ripen.

TASTING

WITH NATHALIE LAPLAIGE,
Cellar Master

EYE

A very bright golden yellow.

NOSE

Subtle and inspiring, revealing dried nut aromas such as lightly grilled hazelnuts, the promise of elegance and complexity to come.

PALATE

Starting with juicy ripe pears and other white fruits, followed by delicately sprinkled notes of Lily of the Valley, graced with spicy and peppery flavours. A subtle mouthfeel, quite enchanting, complex and with a very good length.

PAIRING

Joséphine is marvellous with lightly cooked scampi and mango carpaccio or Iberian pork feather and crunchy vegetables.

CONSERVATION

SHELF LIFE

From now until 2040 (under optimal conditions).

HOW TO SERVE

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

**ABOUT
JOSÉPHINE**

The 2014 vintage is the 11th release of Cuvée Joséphine since 1982. From the vines to the cellars, we only create this exceptional cuvée when the highest quality is achieved. Joséphine is as rare as it is unforgettable.

ALSO AVAILABLE
IN MAGNUM SIZE

