

CUVÉE ROYALE BLANC DE BLANCS



TECHNICAL INFORMATION

Country	France
Region	Champagne
Sub-Region	Vallée de la Marne
Producer	Champagne Joseph Perrier, NM
Vintage	NV
Composition	100% Chardonnay
Press	90 points Wine Enthusiast 90 points Wine Spectator

WINEMAKER NOTES

This cuvée shows the influence of the house style of Joseph Perrier on the Chardonnay in champagne, concentrating on the fresh elegant and lively elements yet with richness.

TASTING NOTES

There is a lively attacking style, yet it is ample and fresh, with citrus overtones. There are sweet spicy flavors of cinnamon and vanilla with gourmet notes of biscuit, over a delicate lemony finish.

VINIFICATION

- *Aging:* 5 years
- *Dosage:* 7 g/L

PRESS

"This stylish wine balances crisp fruit with a mineral texture and well-structured acidity. The wine is still young, with a tight, zesty texture and crispness. It should be better from 2019." - 90 points, Roger Voss, *Wine Enthusiast*

"This lively Champagne is balanced and creamy, with accessible crushed blackberry, lemon curd and biscuit notes. Drink now. 3,500 cases made. — AN" - 90 points, *Wine Spectator*



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