

CUVÉE ROYALE BRUT ROSÉ



TECHNICAL INFORMATION

Country	France
Region	Champagne
Sub-Region	Vallée de la Marne
Producer	Champagne Joseph Perrier, NM
Vintage	NV
Composition	70% Pinot Noir, 25% Chardonnay, 5% Pinot Meunier
Press	90 points Wine Advocate 90 points Wine Spectator 90 points Wine Enthusiast

WINEMAKER NOTES

This champagne has a special place in the history of the House. It is from a family plot of Pinot Noir in Cumières that this precious red wine comes, giving our blend an unique personality.

TASTING NOTES

First you will find red fruits, with wild violet and liquorice notes to follow. Ripe yet racy, with beautiful length. Fine and full on the palate, with a touch of mint on the finish.

PAIRING SUGGESTIONS

With its strong personality based upon a vinous and robust fruity heart combined fresh fragrances, this wine is perfect as a summer aperitif, or as a partner to white meats, and desserts that are not too sweet.

VINEYARD

12% of the red wine in this blend is from Champagne Joseph Perrier's own vineyards in Cumières



EVERY BOTTLE  TELLS A STORY

VINIFICATION

- *Aging:* 3 to 4 years
- *Dosage:* 7 g/L

PRESS

"Pretty peach and berry flavors mix with richer notes of roasted nut and biscuit in this creamy rosé, which shows fine balance, with a hint of minerally fleur de sel on the refined finish. Drink now through 2019. 2,000 cases made. — *AN*" - *90 points, Wine Spectator*

"A finely made, well balanced wine, bringing together fresh red currant and lime flavors, with an edge of minerality. The wine is tight, fresh but ready to drink, the well-integrated dosage hinting at softness." - *90 points, Roger Voss, Wine Enthusiast*

90 points, Wine Advocate
