

CUVÉE ROYALE BRUT VINTAGE



TECHNICAL INFORMATION

Country	France
Region	Champagne
Sub-Region	Vallée de la Marne
Producer	Champagne Joseph Perrier, NM
Vintage	2008
Composition	50% Chardonnay, 41% Pinot Noir, 9% Pinot Meunier
Press	93 points Wine Enthusiast

WINEMAKER NOTES

The 2008 vintage is one of the most balanced of the decade. This wine reflects the experience of the House in putting together a champagne of such style, it is particularly well balanced, with great depth. Its simply invites celebration.

TASTING NOTES

The intense and concentrated nose suggests fragrances of white flowers. Full and concentrated on the palate it balances power and delicacy.

PAIRING SUGGESTIONS

With its rich fruit and fresh style this champagne will accompany dishes as diverse as a carpaccio of Saint-Jacques with vanilla oil and Bourbon pepper, pan-fried duck liver, or a Camembert from Normandy.

VINIFICATION

- *Aging*: 6 years minimum
- *Dosage*: 4.5 g/L

PRESS

"The latest vintage release from this producer based in Châlons-en-Champagne is very much in the house style with its crisp acidity and tight texture. It is towards



EVERY BOTTLE  TELLS A STORY

the dry end of Brut with apple and citrus flavors and little sign yet of aging. Although this textured wine is ready to drink, it will be better from 2018." *93 points, Roger Voss, Wine Enthusiast*
