

## CUVÉE ROYALE BRUT



### TECHNICAL INFORMATION

<b>Country</b>	France
<b>Region</b>	Champagne
<b>Sub-Region</b>	Vallée de la Marne
<b>Producer</b>	Champagne Joseph Perrier, NM
<b>Vintage</b>	NV
<b>Composition</b>	35% Chardonnay, 35% Pinot Noir, 30% Pinot Meunier, including about 20% reserve wines
<b>Press</b>	89 points Wine Enthusiast

### WINEMAKER NOTES

Joseph Perrier became known from 1825 thanks to this style of champagne. The classic expression of the House style.

### TASTING NOTES

Length, freshness, balance, elegance and light! The nose is delicate, fine and complex. Notes of green apple and vine peach bring a fruity touch. Nice roundness on the palate, long and refreshing finish.

### PAIRING SUGGESTIONS

A perfect balance between freshness and richness, it is best enjoyed as an aperitif though it can be enjoyed throughout a meal. Ideal with salmon gravlax or parmesan shavings.

### VINIFICATION

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



EVERY BOTTLE  TELLS A STORY

## PRESS

"The nonvintage cuvée from Joseph Perrier is a soft wine that is smooth and ripe. It is easy, balanced and crisp while also having rounded white fruit flavors and a soft aftertaste. This bottling, poised between freshness and maturity, is ready to drink." - *89 points, Roger Voss, Wine Enthusiast*

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