

# JOSEPH PERRIER PARCELLAIRE BLANC DE NOIRS PREMIER CRU BRUT NATURE VINTAGE



## TECHNICAL INFORMATION

<b>Country</b>	France
<b>Region</b>	Champagne
<b>Sub-Region</b>	Vallée de la Marne
<b>Site</b>	Cumières – La Côte à Bras
<b>Producer</b>	Champagne Joseph Perrier, NM
<b>Vintage</b>	2010
<b>Composition</b>	100% Pinot Noir
<b>Press</b>	92 points Wine Enthusiast

## WINEMAKER NOTES

A quiet autumn peacefully guided the vines towards the winter break. January experienced very cool temperatures that continued until March. Flowering was delayed due to some cool nights in June. After that the heat arrived and the month of July ended with some violent storms. The grapes had plenty of water but the September sun dried the soil. The late ripening resulted in berries arriving at the press with very good sugar levels.

## TASTING NOTES

The color is a straw yellow gold. The nose has aromas of candied fruits, which are delicate and very attractive, delivering some lovely notes of peach, quince and roasted almonds with tenderness and passion. With time fragrances of currant become apparent. On the palate there is plenty of attack yet the impression remains rich and rounded. There is great aromatic complexity, with flavors of mirabelle plum jam, and cooked white fruits. The finish is rich, inviting food, and with exceptional length.

## PAIRING SUGGESTIONS

Perfect as an aperitif with great personality, the Blanc de Noirs Brut Nature Vintage 2010 could be served with a langoustine butterfly with mesclun chiffonnade or a roasted blue lobster, slightly peppered, grapefruit coulis and beurre blanc.



## VINEYARD

100% Pinot Noir from the single site called La Côte à Bras in the Premier Cru village of Cumières

## VINIFICATION

- *Disgorgement*: In small lots
- *Aging*: 7 years, minimum
- *Dosage*: 0 g/L, Brut Nature
- Limited Release

## PRESS

"Pinot Noir from Cumières at the entry to the Marne Valley forms the basis of this rich, structured wine. Still young although with mature richness in sight, this dry wine relies on its ripe fruit to counterbalance the low dosage. In a year, maybe two, it will be splendid. Drink from 2019." *92 points, Roger Voss, Wine Enthusiast*

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