France, AC Champagne

JOSEPH PERRIER CUVÉE ROYALE MAGNUM CHAMPAGNE BRUT

CHAMPAGNE
JOSEPH PERRIER
À CHÂLONS-EN-CHAMPAGNE
FONDÉ EN 1825

"The Royal Flagship"

Story Since the era of Queen Victoria, Joseph Perrier has proudly produced its Cuvée Royale champagne, expressing the house's royal style in its purest form. The grapes are sourced from more than twenty top-quality vineyards, including the estate's own vineyards in Cumières, Damery, Hautvillers and Verneuil. All three principal grape varieties are included: Chardonnay (35%), Pinot Noir (35%) and Meunier (30%). Around 20% reserve wines are used, while the dosage remains relatively low at 7 g/l. The bottles are aged for three years before release and can additionally be cellared for another 3–5 years if desired.



COLOR Pale golden-yellow in colour.

AROMA A mature and nuanced bouquet with notes of citrus, acacia and white flowers.

TASTE The palate is driven by Granny Smith apple, peach, citrus, honey and a delicate toastiness. Balanced and distinctive, this is an elegant and traditional house champagne.

TIPS FOR USE Cuvée Royale Brut is best enjoyed as an apéritif, although it pairs beautifully with food as well. Ideal alongside cured salmon or Parmesan shavings. Suitable for vegans.

WINE TYPE	Champagnes	**PACKAGE SIZE**	3 bottle(s)
GRAPES	Pinot Noir 35% Chardonnay 35% Pinot Meunier 30%	**BOTTLE CLOSING**	Natural cork
		BOTTLE SIZE	1,5 l
MANUFACTURER		**PRODUCT NUMBER**	282001
ALCOHOL CONTENT	12%		
SUGAR CONTENT	8,2 g/l		

Norex Responsibility Indicator:

Norex requirements	Good	Very good	Excellent
Environmental friendliness	Fulfills Norex requirements, but we are waiting for more information...		
Social responsibility			
Administrative accountability			

Responsibility review has been conducted by Norex. Read more norex.fi/vastuullisuusmittari

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