

France, AC Champagne

JOSEPH PERRIER CUVÉE ROYALE CHAMPAGNE BRUT PICCOLO



"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. This is a truly versatile champagne.

COLOR Pale golden-yellow

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	24 bottle(s)
GRAPES	Pinot Meunier 30% Pinot Noir 35% Chardonnay 35%	BOTTLE CLOSING	Natural cork
MANUFACTURER		BOTTLE SIZE	0,2 l
ALCOHOL CONTENT	12%	PRODUCT NUMBER	282002
SUGAR CONTENT	5,6 g/l		

Norex Responsibility Indicator:



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