France, AC Champagne | 2018

JOSEPH PERRIER CUVÉE ROYALE VINTAGE CHAMPAGNE EXTRA-BRUT

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

”Chardonnay-Driven”

Story The 2018 vintage was an outstanding year in Champagne, marked by record levels of sunshine and warmth. The harvest was generous, with high sugar levels and relatively low acidity. Expectations are therefore high — especially under the guidance of Joseph Perrier’s cellar master Nathalie Laplaige. This wine is strongly Chardonnay-driven (81%), with grapes sourced from the villages of Bassuet, Chouilly, Avize, Cumières and Le Mesnil-sur-Oger. Pinot Noir (19%) adds structure and body, originating from Ambonnay and Sacy. The pedigree is impeccable. The wine was aged on lees for 84 months, while the dosage remains exceptionally low at 2 g/l.



COLOR Golden-yellow in colour.

AROMA The bouquet reveals ripe citrus, white flowers, fresh almonds, honey and herbs.

TASTE The palate is structured and citrus-driven, with elegant floral notes, lively complexity, impressive length and excellent balance.

TIPS FOR USE The cellar master recommends pairing this champagne with herb-roasted Bresse chicken served alongside Parmesan risotto, or creamy veal escalope seasoned with white pepper. Excellent recommendations, although this wine is versatile enough for many other pairings as well.

WINE TYPE	Champagnes	**PACKAGE SIZE**	6 bottle(s)
GRAPES	Pinot Noir 19% Chardonnay 81%	**BOTTLE CLOSING**	Natural cork
		BOTTLE SIZE	0,75 l
MANUFACTURER		**PRODUCT NUMBER**	282005
ALCOHOL CONTENT	12%		
SUGAR CONTENT	4,2 g/l		

Norex Responsibility Indicator:

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

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

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