France, AC Champagne

JOSEPH PERRIER CUVÉE ROYALE CHAMPAGNE BRUT NATURE

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

”Bone Dry”

Story Cuvée Royale Brut Nature is the result of a collaboration between Benjamin Fourmon, CEO of Joseph Perrier, and cellar master Nathalie Laplaige. Together they created an expressive, zero-dosage Champagne with remarkable freshness. A bone-dry Champagne requires a perfectly balanced base vintage, carefully selected vineyard parcels and reserve wines, as well as an extended 72 months of ageing to achieve its pure precision, roundness, intensity and balance. Chardonnay takes the leading role (62%), while Pinot Noir (14%) and Meunier (24%) contribute structure and fruit character. The blend is sourced from more than 10 vineyard sites in the villages of Cumières, Damery, Hautvillers and Verneuil.



COLOR Pale golden yellow in colour.

AROMA The bouquet reveals ripe citrus, green apple, rose petals, white asparagus and white pepper.

TASTE Bone dry on the palate, with a silky mouthfeel and notes of citrus, pear and apple. Nuanced and beautifully balanced.

TIPS FOR USE Perfect as a refreshing aperitif. This Champagne pairs exceptionally well with sushi, sashimi and shellfish. It is also delicious alongside Asian cuisine. Oyster aficionados especially appreciate this style.

WINE TYPE	Champagnes	**PACKAGE SIZE**	6 bottle(s)
GRAPES	Chardonnay 62% Pinot Noir 14% Meunier 24%	**BOTTLE CLOSING**	Natural cork
		BOTTLE SIZE	0,75 l
MANUFACTURER		**PRODUCT NUMBER**	282008
ALCOHOL CONTENT	12%		
SUGAR CONTENT	0 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