France, AC Champagne

JOSEPH PERRIER CUVÉE ROYALE CHAMPAGNE DEMI-SEC

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

”A Generous Champagne”

Story Distinctly sweet Demi-Sec Champagne is, for many, an approachable introduction to Champagne, while also remaining a classic dessert wine when an entire dinner has been accompanied solely by Champagne. For some, the salinity of oysters calls for the balancing touch of this Champagne style, while Demi-Sec is equally well suited to Asian cuisine with its spices and sweet sauces. The grape varieties are almost evenly balanced (35% Chardonnay, 35% Pinot Noir, 30% Meunier). The blend includes fruit from more than 20 vineyard parcels in the villages of Cumières, Damery, Hautvillers and Verneuil, with 20% reserve wines. The final dosage is 38 g/l, and the wine was aged for 36 months.



COLOR Pale golden yellow in colour.

AROMA The bouquet reveals ripe citrus, white rose, peach and marzipan.

TASTE Medium-sweet on the palate, with generous notes of pear, peach, apricot jam and brioche.

TIPS FOR USE Excellent with sweet-and-sour dishes from around the world, such as Peking duck, lamb curry, or Tahitian crab and pineapple salad. Equally enjoyable as a social and celebratory Champagne. Suitable for vegans.

WINE TYPE	Champagnes	**PACKAGE SIZE**	6 bottle(s)
GRAPES	Chardonnay 35% Pinot Noir 35% Meunier 30%	**BOTTLE CLOSING**	Natural cork
		BOTTLE SIZE	0,75 l
		PRODUCT NUMBER	282009
MANUFACTURER			
ALCOHOL CONTENT	12%		
SUGAR CONTENT	37,9 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