

France, AC Champagne

JOSEPH PERRIER CUVÉE ROYALE CHAMPAGNE DEMI-SEC



"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.

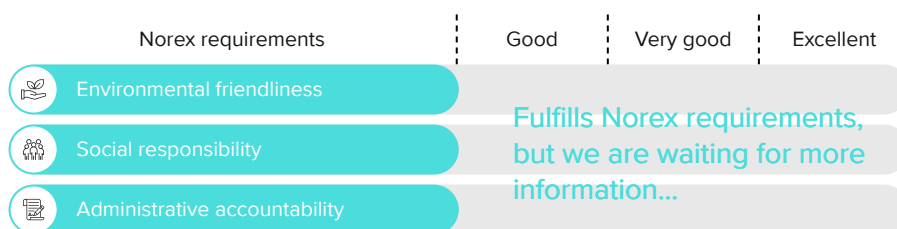
TASTE Medium-sweet on the palate, with generous notes of pear, peach, apricot jam and brioche.

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.



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

Norex Responsibility Indicator:



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



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