

CUVÉE JOSÉPHINE



EXTRA BRUT



CHAMPAGNE
JOSEPH PERRIER

À CHÂLONS-EN-CHAMPAGNE
FONDÉ EN 1825



JOSÉPHINE,
A GLOWING RENAISSANCE
FOR A LEGENDARY CUVÉE.



Looking towards the dawn of its 200th anniversary, Maison Joseph Perrier reveals a new decor for its historic Cuvée Joséphine. This renewed design marries intensity, delicacy and elegance.

40%
PINOT NOIR

60%
CHARDONNAY

PRODUCTION

ORIGIN OF THE WINES

Ambonnay, Sacy, Cumières,
Bergères-lès-Vertus,
Le Mesnil-sur-Oger.

DOSAGE

5 g/L.

PAIRING

Joséphine is marvellous with lightly cooked scampi and mango carpaccio or Iberian pork feather and crunchy vegetables.

CONSERVATION

SHELF LIFE

From now until 2040 (under optimal conditions).

HOW TO SERVE

Chill in an iced bucket for 20 minutes before serving. Best enjoyed at 10-12°C.

TASTING

WITH NATHALIE LAPLAIGE,
Cellar Master

EYE

A very bright golden yellow.

NOSE

Subtle and inspiring, revealing dried nut aromas such as lightly grilled hazelnuts, the promise of elegance and complexity to come.

PALATE

Starting with juicy ripe pears and other white fruits, followed by delicately sprinkled notes of Lily of the Valley, graced with spicy and peppery flavours. A subtle mouthfeel, quite enchanting, complex and with a very good length.

ALSO AVAILABLE
IN MAGNUM SIZE

