

CUVÉE ROYALE



BRUT  
ROSÉ



# CHAMPAGNE JOSEPH PERRIER

À CHÂLONS-EN-CHAMPAGNE  
FONDÉ EN 1825

## CUVÉE ROYALE - BRUT ROSÉ

An authentic wine, perfumed with fruity aromas.

*“A wine which can boast genuine expression. Light and fruity with a slightly minty flavour and so fresh that most amateurs will not refuse a second glass.”*

### BENJAMIN FOURMON EXPLAINS

The House's ceo, 6<sup>th</sup> generation

40%  
CHARDONNAY

40%  
PINOT NOIR

20%  
MEUNIER

#### PRODUCTION

##### ORIGIN OF THE WINES

Approximately 15 of the harvests come from Verneuil, Cumières, Damery, Sacy, Les Riceys, Avize, Chouilly and Bassuet vineyards.

##### AGING

36 months in our cellars.

##### RED WINES

Approximately 10%.

##### VINS DE RÉSERVE

Approximately 20%.

##### DOSAGE

7 g/L

#### PAIRING

A wine to set the tone for aperitifs, ideal with white meat and low-sugar desserts. A wine which can boast genuine expression. Light and fruity with a slightly minty nish and so fresh that most amateurs will not refuse a second glass.

#### HOW TO SERVE

Chill in an iced bucket for 20 minutes before serving. Best enjoyed at 8-10°C.

#### TASTING

WITH NATHALIE LAPLAIGE,  
cellar master

##### EYE

An elegant light pink colour with shards of gold. Extremely delicate, lively and regular bubbles.

##### NOSE

The first aroma reveals gourmet aromas of cherries and red currents, followed by notes of blood orange after aeration.

##### PALATE

Delicately straightforward in the mouth. Flavours of wild strawberries enhanced by notes of mint produce a freshness combined with a very pleasant sweetness.

#### CULTURE "J"

Our Cuvée Royale Brut Rosé is a blended rosé with 10% red wines carefully selected by Nathalie Laplaige, the House's cellar master.

AVAILABLE IN  
HALF-BOTTLES,  
BOTTLES,  
AND MAGNUMS

