

Joseph Perrier

LA CÔTE
À BRAS

FONDÉ  EN 1825

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CHAMPAGNE

LA CÔTE À BRAS

Parcelle historique de la Maison
à Cumières, village classé Premier
Cru, caractérisée par des vignes
plantées en 1982 sur un sol
argilo-calcaire modéré et exposées
plein sud. Tirage à 7 763 bouteilles.

PARCELLE
AH83
100% PINOT NOIR

BRUT NATURE VINTAGE 2012

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LA CÔTE À BRAS - PARCELLAIRE BLANC DE NOIRS - BRUT NA TURE

THE MARK OF A UNIQUE F AMILY PLOT OF LAND.

BENJAMIN FOURMON EXPLAINS
THE HOUSE'S CEO, 6TH GENERATION

“ My father initiated working the particular plot back in 2007; he wanted to have a special vineyard, growing only one vine to produce unique vintages. The fresh and salty results are the expression of Cumières pinot noir. ”

PRODUCTION



ORIGIN OF THE WINES:

La Côte à Bras.

DOSAGE: 0gr/l.

TASTING WITH NATHALIE LAPLAIGE
CELLAR MASTER



EYE

A deep, yellow-gold colour.



NOSE

A stirring and gourmet bouquet combining bergamot orange, candied orange and fruit in syrup.



PALATE

Fresh and chiseled at first. The full taste is expressed through hints of heather honey and intense fruit notes to delight the palate. A mineral and salty finish.

PAIRING

An idea aperitif with great personality, also pairing well with seafood, such as crayfish and mixed salad shoots or a lightly peppered, roasted Brittany lobster served with grapefruit coulis and beurre blanc.

HOW TO SERVE

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