

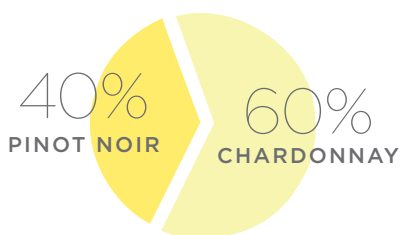
JOSÉPHINE X JORDANE SAGET

TWO FORMS OF ART
ON THE SAME WAVELENGTH.

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

“ I wanted to work with talented artist Jordane Saget for a new design underlining the delicacy to mark the 175th anniversary of Joséphine Perrier's marriage and the genesis of the cuvée. ”

PRODUCTION



ORIGIN OF THE WINES:
Ambonnay, Sacy, Cumières,
Bergères-lès-Vertus,
Le Mesnil-sur-Oger.

DOSAGE: 5 g/L.

AVAILABLE IN MAGNUM SIZE

This bottle stands out due to the very unusual weather conditions: after a wet autumn and a mild winter, the vines were in bud early. Spring turned out very dry for the Champagne region, despite a little rain in May, followed by heavy rainfall in July and August. Finally, the end of summer was unexpectedly hot, sunny and very dry, providing the perfect conditions for the grapes to ripen.

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 fruit, followed by delicately sprinkled notes of Lily of the Valley and Lilies, graced with spicy and peppery flavours. A subtle mouthfeel, quite enchanting, complex and with a very good length.

PAIRING

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

HOW TO SERVE

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