



Joseph Perrier

FONDÉ  EN 1825

Joseph Perrier

CHAMPAGNE

BRUT

As supplied to their late majesties
Queen Victoria and King Edward VII
CUVÉE  ROYALE

Joseph Perrier

CHAMPAGNE

CUVÉE ROYALE - BRUT

THE TRUE EXPRESSION OF THE HOUSE STYLE.

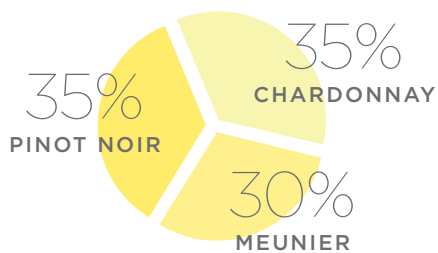
BENJAMIN FOURMON EXPLAINS THE HOUSE'S CEO, 6TH GENERATION



A cool, refreshing champagne
to enjoy at any time of the day.



PRODUCTION



ORIGIN OF THE WINES:

Over 20 different top-ranking vineyards, including our vineyards at Cumières, Damery, Hautvillers and Verneuil.

AGING: 36 months in our cellars.

RESERVE WINES: Approximately 20%.

DOSAGE: 7 g/L.

TASTING WITH NATHALIE LAPLAIGE CELLAR MASTER



EYE

The *Cuvée Royale Brut* is a superbly intense, light-golden yellow sparkled with copper.



NOSE

The initial aroma is discreet, fine and wonderfully complex. A bouquet of apples, pears and white peaches evolves alongside elegant, more tropical flavours of pineapple.



PALATE

Lively, yet supple in the mouth, combining complexity, lightness, body and freshness. The floral notes of white flowers give way to the fruity ones of vine peaches towards the end, with a pleasantly tangy finish.

PAIRING

The *Cuvée Royale Brut* is best enjoyed as an aperitif though it can be enjoyed throughout a meal. Ideal with salmon gravlax or parmesan shavings.

HOW TO SERVE

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