



*Joseph Perrier*

FONDÉ  EN 1825

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CHAMPAGNE

DEMI-SEC

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

CUVÉE  ROYALE

# Joseph Perrier

CHAMPAGNE

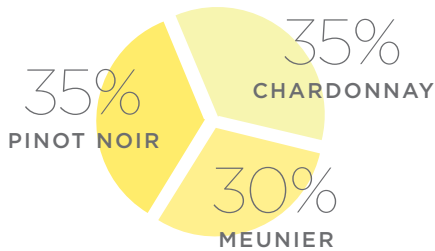
## CUVÉE ROYALE - DEMI-SEC

AN EXTREMELY GENEROUS VINTAGE.

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

“ A tasty champagne whose gourmand and fruity notes closed the meals in the royal tradition. ”

### 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:** 38 g/L.

TASTING WITH NATHALIE LAPLAIGE  
CELLAR MASTER



#### EYE

With a colour of fine gold the *Cuvée Royale Demi-Sec* has a gentle persistent mousse beading at the rim of the glass.



#### NOSE

On the nose we find floral notes of daffodil, iris over suggestions of sweet cakes.



#### PALATE

On the palate the *Cuvée Royale Demi-Sec* is rich and generous in its sweetness with flavours of yellow peach, apricot jam and toasted brioche.

### PAIRING

Also ideal with sweet and sour dishes from around the world, for example peking duck, lamb curry, Tahiti crab and pineapple salad...

### HOW TO SERVE

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