



AS SUPPLIED TO THEIR  
LATE MAJESTIES  
QUEEN VICTORIA AND  
KING EDWARD VII

FONDE  EN 1825

*Joseph Perrier*  
CHAMPAGNE

CUVÉE ROYALE  
BRUT NATURE

# Joseph Perrier

CHAMPAGNE

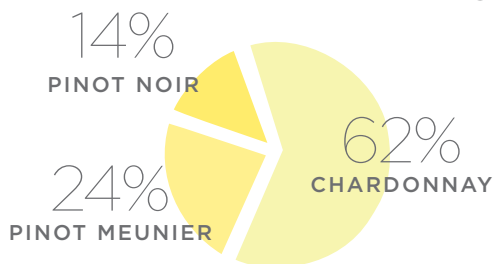
## CUVÉE ROYALE - BRUT NATURE

SIMPLE AUTHENTICITY, ALL THE PURITY OF NATURE  
IN THIS JOSEPH PERRIER CHAMPAGNE.

### BENJAMIN FOURMON EXPLAINS THE HOUSE'S CEO, 6<sup>TH</sup> GENERATION

“ From the start, I set out to create an extra-pure, sugar-free and very expressive champagne. We chose the exceptionally fresh 2015 vintage and aged it for 72 months to produce roundness, power and perfect balance. ”

### PRODUCTION



#### AGING:

72 months in our historical cellars.

#### HARVEST:

2015.

#### RESERVE WINES:

24%.

#### DOSAGE:

0 g/L.

### TASTING WITH NATHALIE LAPLAIGE CHIEF WINEMAKER



#### EYE

The *Cuvée Royale Brut Nature* has a deep ruddy-golden colour and light foam.



#### NOSE

Delicate roses and peonies to begin with, which gradually intertwine with pronounced spicy fragrances.



#### PALATE

Apple and pear together with peach and nectarine at first, followed by peppery flavours towards the end.

### PAIRING

Perfect for a refreshing aperitif.

This champagne pairs superbly with sushi and shellfish. And it absolutely sublimes Asian food.

### HOW TO SERVE

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