



Joseph Perrier

BRUT
VINTAGE



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

FONDÉ  EN 1825

Joseph Perrier
CHAMPAGNE

CUVÉE ROYALE
BRUT VINTAGE 2013

Joseph Perrier

CHAMPAGNE

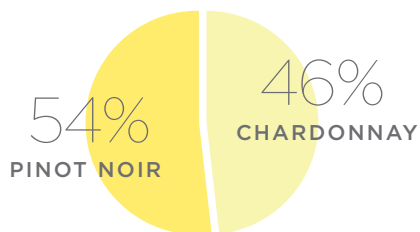
CUVÉE ROYALE - BRUT VINTAGE 2013

2013, AN EXCESSIVE CLIMATE.

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

“The 2013 vintage is as complex in the mouth as the climate was that year, which is all part of this champagne’s unique charm.”

PRODUCTION



ORIGIN OF THE WINES:

Ambonnay, Mailly, Chouilly,
Bergères-lès-Vertus, Cumières.

HARVEST : 2013.

DOSAGE : 3 g/L.

TASTING WITH NATHALIE LAPLAIGE CELLAR MASTER



EYE

Elegant and golden.



NOSE

The initial aroma is the delicate Chardonnay subtlety, combined with discrete and elegant flower fragrances and followed by hints of mandarin, orange and dried fruit.



PALATE

A good complexity, straight forward to begin with, followed by rich fruity aromas, lightly grilled notes and a long, pleasant citrus fruit finish.

PAIRING

A perfect champagne to serve with dishes such as plancha-fried pigeon filet with seasonal vegetable emulsion and roasted hazelnuts.

TO SERVE

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