



CUVEE
2012
JOSEPHINE

CHAMPAGNE
BRUT
Cuvée
Josephine
Joseph Perrier fils & Co.
750ml

MA-266-001 PRODUCE OF FRANCE ALC. 12% by VOL.
ELABORE PAR JOSEPH PERRIER - CHALONS-EN-CHAMPAGNE - FRANCE

Joseph Perrier

CHAMPAGNE

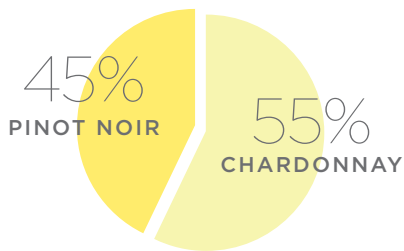
JOSÉPHINE 2012

INTENSE AND BALANCED.

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

“ A magnificently elegant and aromatic vintage;
a combination of top quality chardonnays minerality and the structure
of the best pinots, sublimed by a few bunches of Cumières.
A new favourite in store! ”

PRODUCTION



ORIGIN OF THE WINES:

Ambonnay, Cumières, Bergères-lès-Vertus.

HARVEST: 2012.

DOSAGE: 5 g/L.

TASTING WITH NATHALIE LAPLAIGE CELLAR MASTER



EYE

A champagne with delicate, bright gold bubbles.



NOSE

The nose is extremely fine encompassing notes of walnut, hazelnut and bitter almond combined with iris and acacia flowers. Hints of vanilla and spice upon aeration.



PALATE

The champagne expresses the subtle marriage of pinot noir and chardonnay. The elegance of one combined with the strength of the other creates a lively bouquet of prunes, grapes and flowers.

PAIRING

Joséphine pairs marvellously with cold dishes such as scallop carpaccio. It sublimates and brings out the flavours of tender fish such as line-caught bass. *Joséphine's* quality characteristics and fine bubbles also palliate the smokiness of game dishes.

HOW TO SERVE

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