



FONDÉ  EN 1828

*Joseph Perrier*  
CHAMPAGNE

**LA CÔTE À BRAS**

Parcelle historique de la Maison  
à Cumères, village classé Premier  
Cru, caractérisée par des vignes  
plantées en 1982 sur un sol  
argilo-calcaire modéré et exposées  
plein sud. Tirage à 729l bouteilles.

PARCELLE  
**AH83**  
100% PINOT NOIR

BRUT NATURE VINTAGE 2014

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## LA CÔTE À BRAS - BLANC DE NOIRS BRUT NATURE - VINTAGE 2014

THE MARK OF A UNIQUE FAMILY PLOT OF LAND.

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

“ My father initiated working the particular plot back in 2007; he wanted to have a special vineyard, growing only one vine to produce unique vintages. The fresh and salty results are the expression of Cumières pinot noir. ”

### PRODUCTION



**ORIGIN OF THE WINES:**

La Côte à Bras.

**HARVEST:** 2014.

**DOSAGE:** 0 g/L.

TASTING WITH NATHALIE LAPLAIGE  
CELLAR MASTER



**EYE**

A bright gold robe.



**NOSE**

This wine demonstrates great elegance and finesse. The first nose reveals aromas of fruit paste, spices with a ginger dominance. Once airing, the fruitiness of the pinot noir is fully expressed, with notes of blackcurrant and blueberry.



**PALATE**

In the first palate, the aromas of candied fruits and quince bring delicacy and greediness. The mouth is generous, with an intense length on saline notes.

### PAIRING

The strong personality of this cuvée awakens the taste buds during an aperitif with marine notes. An ideal pairing with scallop carpaccio served with a light seasonal citrus mousse.

### HOW TO SERVE

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