

CUVÉE ROYALE



BRUT



# CHAMPAGNE JOSEPH PERRIER

À CHÂLONS-EN-CHAMPAGNE  
FONDÉ EN 1825

## CUVÉE ROYALE - BRUT

The true expression of the house style.

*"A cool, refreshing champagne to enjoy  
at any time of the day."*

### BENJAMIN FOURMON EXPLAINS

The House's ceo, 6<sup>th</sup> generation

35%  
CHARDONNAY

35%  
PINOT NOIR

30%  
MEUNIER

AVAILABLE IN  
QUARTER-BOTTLES,  
HALF-BOTTLES,  
BOTTLES, MAGNUMS,  
JEROBOAMS,  
MATHUSALEMS,  
NABUCHODONOSORS  
AND OTHER SIZES  
ON REQUEST



### 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

7 g/L

### PAIRING

The Cuvée Royale Brut is best enjoyed as an aperitif though it can be enjoyed throughout a meal. Ideal with salmon gravlax or parmesan shavings. A cool, refreshing champagne to enjoy at any time of the day.

### HOW TO SERVE

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

### TASTING

WITH NATHALIE LAPLAIGE,  
cellar master

#### EYE

The Cuvée Royale Brut is a superbly intense, light-golden yellow sparkled with copper.

#### NOSE

The initial aroma is discreet, fine and wonderfully complex. A bouquet of apples, pears and white peaches evolves alongside elegant, more tropical flavours of pineapple.

#### PALATE

Lively, yet supple in the mouth, combining complexity, lightness, body and freshness. The floral notes of white flowers give way to the fruity ones of vine peaches towards the end, with a pleasantly tangy finish.

### CULTURE "J"

The House was the official supplier to the British royal family. In fact, it was Queen Victoria and her son King Edward VII who awarded the "Cuvée Royale" distinction to our cuvées.

