

CUVÉE ROYALE



DEMI-SEC



CHAMPAGNE JOSEPH PERRIER

À CHÂLONS-EN-CHAMPAGNE
FONDÉ EN 1825

CUVÉE ROYALE - DEMI-SEC

A cuvée with great generosity.

"A tasty champagne whose gourmand and fruity notes closed the meals in the royal tradition."

BENJAMIN FOURMON EXPLAINS

The House's ceo, 6th generation

35%
CHARDONNAY

35%
PINOT NOIR

30%
MEUNIER

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

38 g/L

PAIRING

Also ideal with sweet and sour dishes from around the world, for example Peking duck, lamb curry, Tahiti crab and pineapple salad... A tasty champagne whose gourmand and fruity notes closed the meals in the royal tradition.

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

With the colour of fine gold the Cuvée Royale Demi-Sec has a gentle persistent mousse beading at the rim of the glass.

NOSE

On the nose we find floral notes of daffodil, iris over suggestions of sweet cakes.

PALATE

On the palate the Cuvée Royale Demi-Sec is rich and generous in its sweetness with flavours of yellow peach, apricot jam and toasted brioche.

CULTURE "J"

Because of its sweet, fruity taste and generosity, our Cuvée Royale Demi-Sec traditionally accompanied desserts at royal meals.

AVAILABLE IN
75CL BOTTLES

