

CUVÉE ROYALE



BRUT  
NATURE



# CHAMPAGNE JOSEPH PERRIER

À CHÂLONS-EN-CHAMPAGNE  
FONDÉ EN 1825

## CUVÉE ROYALE - BRUT NATURE

Simple authenticity, all the purity of nature in this Joseph Perrier champagne.

*"From the start, I set out to create an extra-pure, sugar-free and very expressive champagne. We selected the 2016 harvest due to the year's exceptional climatic balance, with a long ageing to produce roundness, power and perfect balance."*

### BENJAMIN FOURMON EXPLAINS

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

62%  
CHARDONNAY

14%  
PINOT NOIR

24%  
MEUNIER

AVAILABLE IN  
BOTTLES AND  
MAGNUMS



### PRODUCTION

#### ORIGIN OF THE WINES

Over 10 different top-ranking vineyards, including our vineyards at Cumières, Damery, Hautvillers and Verneuil.

#### AGING

72 months in our cellars.

#### RESERVE WINES

Approximately 24%.

#### DOSAGE

0 g/L

### PAIRING

Perfect for a refreshing aperitif. This champagne pairs superbly with sushi and shellfish. And it absolutely sublimates Asian food.

### 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 Nature has a deep ruddy-golden colour and light foam.

#### NOSE

Delicate roses and peonies to begin with, which gradually intertwine with pronounced spicy fragrances.

#### PALATE

Apple and pear together with peach and nectarine at first, followed by peppery flavours towards the end.

### CULTURE "J"

Our Cuvée Royale Brut Nature is the fruit of collaboration between Benjamin Fourmon and Nathalie Laplaige. Together, they have created an expressive, sugar-free  *cuvée*  of great freshness.

