

CUVÉE ROYALE



VINTAGE 2015



CHAMPAGNE JOSEPH PERRIER

À CHÂLONS-EN-CHAMPAGNE
FONDÉ EN 1825

CUVÉE ROYALE - EXTRA BRUT VINTAGE 2015

2015, a warm, dry climate.

*"The 2015 vintage stands out for the freshness of the chardonnay blended with the richness of the pinot noir, subtly balanced by a delicate dosage.
I love this vintage!"*

BENJAMIN FOURMON EXPLAINS

The House's ceo, 6th generation

55%
CHARDONNAY

45%
PINOT NOIR

AVAILABLE IN
75CL BOTTLES



PRODUCTION

ORIGIN OF THE WINES

Sacy, Ambonnay, Avize, Chouilly, Ay.

AGING

108 months in our cellars.

DOSAGE

3 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

Store in a cellar, away from light and at a constant temperature. Cool in an ice bucket 20 minutes before serving. Best enjoyed at 10-12°.

TASTING

WITH NATHALIE LAPLAIGE,
cellar master

EYE

Slightly deep, sparkling gold with elegant silver highlights.

NOSE

A fruity sweetness of blood oranges emerges on the first nose, quickly evolving into dried fruit aromas. On aeration, the full complexity of this wine is revealed, with floral fragrances of eucalyptus, mixed with pastry notes, all enhanced by a hint of pepper and spice.

PALATE

A lively attack, opening with notes of ginger. With finesse, the palate evolves towards mineral and saline notes. The honeyed finish is greedy and delicately long.

CULTURE "J"

In 2015, high temperatures and a notable drought, punctuated by a few intense rainy episodes, characterized the year, giving birth to an exceptional vintage; our Cuvée Royale Extra-Brut Vintage 2015.



VEGAN