

CUVÉE 200



EXTRA BRUT



# CHAMPAGNE JOSEPH PERRIER

À CHÂLONS-EN-CHAMPAGNE  
FONDÉ EN 1825

## CUVÉE 200 VINTAGE 2015

An exceptional *cuvée* to celebrate the bicentenary of the house Joseph Perrier, in a limited edition.

*"The Cuvée 200 celebrates two centuries of history, of the passion and knowledge at the heart of the House of Joseph Perrier. Inspired by our exceptional terroir and made with care, this champagne captures the essence of our family history."*

### BENJAMIN FOURMON EXPLAINS

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

50%  
CHARDONNAY

50%  
PINOT NOIR

ONLY  
2,000 MAGNUMS  
AND  
1,500 JEROBOAMS  
HAVE BEEN MADE.

EACH BOTTLE IS  
NUMBERED



#### ELABORATION

##### BLEND

We have selected the finest chardonnays from the vineyards of Cumières (premier cru) and Chouilly (grand cru). The pinot noir comes from the grand cru vineyards of Ambonnay.

##### AGEING

96 months in our historic cellars.

##### DOSAGE

3 g/L

#### PAIRING

Enjoy with a carpaccio of scallops with a touch of lime and yuzu-infused olive oil. Roast quail with Pak-choi cabbage and sautéed shiitake mushrooms.

#### HOW TO STORE

Store in a cellar, away from light and at a constant temperature. Best enjoyed at 10-12°.

#### TASTING NOTES

BY NATHALIE LAPLAIGE,  
*cellar master*

##### EYE

The colour is light gold.

This golden hue, bright and refined, testifies to the quality and maturity of the wine, promising a tasting rich in discoveries.

##### NOSE

A true celebration, the nose shows great complexity. Generous and opulent, it fully expresses our terroir through its minerality, thanks to the chalky notes. With a little time in glass, there is a delicate bouquet of spring flowers mingled with gourmet aromas of prunes.

##### PALATE

There is a sense of great richness, its texture coating the palate with touches of honey. Then notes of raspberries, blackcurrants, citrus fruits and tropical fruits, with a predominance of lychees, are revealed and blended with subtle floral fragrances of lilac and lily. Finally, enhanced by delicate menthol notes, this champagne offers remarkable length in the mouth.

#### CULTURE "J"

Jean-Claude Fourmon, his ethos deeply rooted in history and the family heritage, has conceived an exceptional *cuvée* from the 2015 vintage. The year 2015 was characterised by high temperatures and a notable drought, punctuated by a few periods of intense rain. He wanted a wine which would age for 8 years, with the intention of passing it on to his son to be used to celebrate the bicentenary of House Joseph Perrier in 2025. This symbolic gesture embodies the transmission of family values and know-how, while celebrating two centuries of excellence and passion for Champagne.



VEGAN