



Joseph Perrier

LA CÔTE  
À BRAS

FONDÉ EN 1828

Joseph Perrier  
CHAMPAGNE

LA CÔTE À BRAS

Parcelle historique de la Maison  
à Cumèlres, village classé Premier  
Cru, caractérisée par des vignes  
plantées en 1982 sur un sol  
argilo-calcaire modéré et exposées  
plein sud. Tirage à 7291 bouteilles.

PARCELLE  
AH83  
100% PINOT NOIR

BRUT NATURE VINTAGE

## LA CÔTE À BRAS - BLANC DE NOIRS BRUT NATURE - VINTAGE 2015

THE MARK OF A UNIQUE FAMILY TERROIR.

BENJAMIN FOURMON EXPLAINS  
THE HOUSE'S CEO, 6th GÉNÉRATION

“ My father initiated working the particular plot back in 2007; he wanted to have a special vineyard, growing only one vine to produce unique vintages. The fresh “ and salty results are the expression of Cumières pinot noir. ”

### PRODUCTION



ORIGIN OF THE WINES : La Côte à Bras  
HARVEST : 2015  
DOSAGE : 0 g/L.

TASTING WITH NATHALIE LAPLAIGE  
CELLAR MASTER

#### EYE

A bright gold robe.

#### NOSE

Extremely subtle, this 100% pinot noir is discreet and elegant. Delicate spring floral fragrances emerge at first, quickly enveloped by a surprising minerality. With aeration, the pinot reveals notes of red fruits, plums and grenadine.

#### PALATE

The attack is chiselled and straightforward, then, with finesse and without opulence, aromas of just-ripe blackcurrant and elderberry evolve on lightly zesty, saline notes, giving this wine a charming length.

### PAIRING

This vintage Champagne blanc de noirs, parcellaire, brut nature and premier cru will be ideal with mussels marinière and pommes château au beurre noisette.

### HOW TO SERVE

Best enjoyed at 10-12°C.