

Champagne Joseph Perrier Cuvee Royal Brut 20cl

£11.99

Vintage: NV
Bottle Size: 20cl
Alcohol %: %
Country: France



OWC

Description: A blend of 35% Chardonnay, 35% Pinot Noir and 30% Pinot Meunier, including about 20% reserve wines. The non-vintage Joseph Perrier Cuvée Royale Brut Champagne, is a soft, smooth and ripe Champagne. On the palate, 23 crus (Champagne villages) are carefully blended to create a fine and delicate cuvee, which is aged typically for three years. Offering an easy balanced style with crisp floral fruit aromas including notes of apple and pear, it has a soft and refreshing aftertaste. This bottle of Champagne is the perfect apéritif, due to its freshness, long-lasting aromas and full body.

Cepages:

Group: Champagne

Sub group:

Colour: Non-Vintage

Closure: Cork

Producer:

Website: <https://www.josephperrier.com/en>

Organic/Bio Status: Vegan & Vegetarian

Food / cocktail match: A perfect balance between freshness and richness, it is best enjoyed as an aperitif though it can be enjoyed throughout a meal. Ideal with salmon gravlax or parmesan shavings.

Food / cocktail recipe:

Press "Ripe Pinot fruit, a hint of spice, incisive, Chardonnay-led freshness. More precise thanks to a lowered dosage of 7 grammes per litre.. Exemplary" - Michael Edwards, DECANTER Magazine.

Awards

Silver Medal - International Wine Challenge.

Bronze Medal - Decanter World Wine Awards.

1 Star - Le Guide Hachette des Vins.

Other Info:

Joseph Perrier Champagne belongs to the Perrier family. Joseph Perrier, the son of the wine merchant master François-Alexandre, established the Champagne House back in 1825. Joseph Perrier Champagne has been previously supplied to the late Queen Victoria and Edward VII. Since their establishment, the Perriers have continued to craft Champagnes that are elegant, fresh, well-balanced and perfect as a celebratory beverage.