

JOSEPH PERRIER CHAMPAGNE BLANC DE BLANCS EXTRA BRUT «ESPRIT DE VICTORIA»

WINE REGION
Champagne



STORY Joseph Perrier is an independent and authentic family-run Champagne House located in Chalons-en-Champagne. The house has been passed on for generations - today, Benjamin Fourmon leads the estate as a sixth generation managing director. The winery is composed of Gallo-Roman original galleries extending over 3 kilometers in length. The chalk is pierced with skylights, ensuring natural ventilations. Bottles lie ageing on laths and pupitres, just steps away from the winery and production line.

VINEYARD The cuvée Blanc de Blancs 2010 is composed of 100 % Chardonnay sourced from Grand Cru and Premier Cru vineyards : Chouilly, Mesnil sur Oger and Cumières blanc.

VINIFICATION The cellar work is all done by hand: pointage, remuage... Each bottle passes through around 10 pairs of expert hands on its way to be finished. This champagne of rare quality encouraged us to experiment a little with a lower dosage than earlier cuvees of Blanc de Blancs from Joseph Perrier. This Extra Brut has just 5g/L.

TASTING NOTES Redolent with elegance and finesse, this seductive champagne cries out for seafood or a fine rich fillet of fish with a beurre blanc sauce. Towards the end of the meal it will perfectly accompany a soft goat's cheese.

FOOD PAIRING An excellent aperitif, or paired with cheese, caviar or white fish.



QUICK FACTS

VARIETY

100% Chardonnay

DOSAGE

Brut 5g/L

ACCOLADES

94 pts Wine Enthusiast

