Champagne Jopseph Perrier Brut NV N.V.



Region

Champagne is north-east France and widely recognised for its prestigious sparkling wine made by traditional method. The vineyards of Champagne are planted in three distinct areas south of the city of Reims. The `Montagne de Reims` is predominately Pinot Noir, the backbone to the Champagne blend, whilst in the south `Cote des Blancs` has chalky slopes best suited to Chardonnay, and Pinot Meunier dominates the `Vallee de la Marne`. The secret of Champagne is in the blend, with choice of variety and vineyards to achieve the `house style`. Champagne produces a range of styles depending on varieties used and ageing which determine the character of the wine.

Producer

Founded in 1825 and still family-owned, Champagne Joseph Perrier is a historic house based in Châlons-en-Champagne. The estate combines traditional Champagne craftsmanship with a strong focus on freshness, elegance and precision. Its vineyards extend across some of Champagne's most respected areas, with Chardonnay, Pinot Noir and Meunier forming the foundation of its wines. The house is known for extended ageing in its historic chalk cellars, helping develop complexity while retaining vibrant fruit and fine mousse. Joseph Perrier places increasing emphasis on sustainable viticulture, careful vineyard management and preserving the character of its terroirs, producing refined, balanced Champagnes with a distinctive sense of place.

Tasting Notes

A beautiful bright, pale gold in colour. The nose is fresh with aromas of peach, apricot and white blossom with touches of vanilla. The palate is rounded and full of citrus, stone fruits, honey and brioche flavours with toasted overtones. A mature and well structured Champagne with a fine mousse and an abundance of fine, persistent bubbles. The finish is long and elegant with a lasting grapefruit freshness.

Food

Perfect as an aperitif, or when served alongside a foie gras starter.

Technical Information

Country	France
Region	Champagne
Grape(s)	Chardonnay (35%) Pinot Noir (35%) Pinot Meunier (30%)
Type	Sparkling
Style	Fizz
Oaked Style	Unoaked
Body Style	Medium bodied
Sustainable	Yes-certified sustainable

Dry/Sweet Style	Bone dry	
Alcohol Content	12%	
Closure Style	Cork	
Organic/Biodynamic	No	
Allergens	**Milk:** **Egg:**	No No
Vegetarian/Vegan	**Vegetarian:** **Vegan:**	Yes Yes

Richmond House, 1 The Links
Popham Close, Hanworth,
Middlesex, TW13 6JE

Tel: 020 8744 5550
Fax: 020 8744 5561

info@ellis-wines.co.uk
www.elliswines.co.uk