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CHAMPAGNE
PERRIER-JOUËT

Belle Époque
2011

«Belle Epoque 2011 is a wonderfully harmonious vintage displaying invigorating freshness and a fine balance of smoothness and acidity – liveliness and refinement in perfect harmony.»

Hervé Deschamps, Cellar Master

Belle Epoque vintage 2011

The Cuvée Belle Epoque 2011 is the result of a year of contrasts. It comes from a grape harvest marked by an exceptionally warm spring, followed by a cool summer that was accompanied by abundant rainfall. Due to the mild winter and hot spring, the grapes ripened prematurely, and the early harvest – at the end of August – led to a balanced and structured wine with astonishing freshness.

A carefully crafted cuvée

While preserving the House style, Hervé Deschamps blended this Cuvée to emphasise the unique character of the 2011 vintage. His blend brings out the freshness and elegance of the Chardonnays (50%) from the grand crus of Cramant and Avize. From the Montagne de Reims, the Pinot Noir (45%) display a generosity and delicate complexity that prolong the Chardonnays' finesse. Finally, the rounded charm of the Pinot Meunier (5%) from Dizy provides the finishing touch to this beautifully balanced cuvée. Over six years' ageing in Perrier-Jouët's cellars and a low dosage (9 grams per litre) further refine the generosity and sophistication of this great vintage.

An invigorating wine that balances liveliness with refinement

Appearance: Translucent gold of radiant clarity with fresh, subtle glints of green. Fine and persistent bubbles.

Nose: Floral, with acacia and lime-blossom flowers, complemented by slight honey notes. The fresh aromas of almond, white peach and pear are then enveloped in candied citrus peel notes.

Palate: The wine displays a bold attack that develops into wonderfully persistent freshness revealing white fruit aromas, followed by a mineral finish.

Perfect pairings

The lively and refined cuvée Belle Epoque 2011 enhances the crisp saline freshness of shellfish, the subtle flavour of tender poultry and the authenticity of lightly sweetened fruit desserts. Ideally served at 10-12°C, this cuvée can provide mouth-watering matches for a dining experience that combines beauty with flavour.

