

BELLE EPOQUE ROSÉ 2006

The most extravagant cuvée.

«Perrier-Jouët Belle Epoque Rosé 2006 is a delicate, yet rich and voluptuous wine; intense, generous and powerful but with great finesse.»

HERVÉ DESCHAMPS, CELLAR MASTER

BELLE EPOQUE ROSÉ VINTAGE 2006

Perrier-Jouët Belle Epoque Rosé 2006 is an exceptional cuvée from the House prestige collection. Crafted only in remarkable vintages, this wine is the result of a year of nature's generosity. Spring was blighted by late frosts in April that decimated many Crus across the region, but luckily Perrier-Jouët's vineyards escaped unscathed. In June the weather turned much hotter, enabling flowering to take place successfully during the last two weeks of the month. The whole region based in a heatwave in July, punctuated by a few violent storms, before the weather turned cooler and wetter in August. But luckily nature was kind and September brought perfect weather to enable the grapes to fully ripen in time for the harvest.

WINE COMPOSITION

Hervé Deschamps has hand-crafted this wine to achieve the perfect balance between the generous characteristics of the 2006 vintage and the consistency of the Perrier-Jouët house style. With grapes sourced from the best terroirs in Cramant, Avize and Le Mesnil, the Chardonnay (50%) bring elegance and floral freshness to the blend. Generous and rounded, the 2006 vintage combines the elegance of the Chardonnay with the richness of the Pinot Noir (45%) from Mailly, Ay, Verzy and Rilly; and the rounded aromas of red fruits from the Pinot Meunier from Dizy (5%). Finally, Pinot Noir red wines (11%) from Vertus and Vincelles give the cuvée its subtle and pure Rosé hue.

HARVEST	FERMENTATION	DOSAGE	CELLAR AGEING
Manual	<ul style="list-style-type: none"> • Temperature-regulated stainless steel fermenters • Full malolactic 	8 grams per liter	Matured for at least six years in the House cellars

A VOLUPTUOUS CUVÉE

APPEARANCE

A robe of pale Rosé with hints of orange and a very lively mousse.

NOSE

Rounded yet delicate aromas of red fruits (red currants, raspberries and pomegranate) combine with blood orange and grapefruit. This is followed by hints of nuts, brioche, honey and caramel.

PALATE

The attack is lively and fresh, yet rounded. The palate is intense, generous and powerful, yet delicate, with purity of fruit, great finesse and a long, lingering finish.

THE PERFECT SETTING

Appreciate the delectable colour and aromas of Perrier-Jouët Belle Époque Rosé 2006 on its own or with game dishes such as goose or pigeon. Alternatively enjoy with sweet desserts including fruit charlotte or red berry pavlova.

