

# BELLE EPOQUE BLANC DE BLANCS 2004

The quintessence of Perrier-Jouët style.

*«Perrier-Jouët Belle Epoque Blanc de Blancs 2004 is an exquisite expression of Chardonnay in its purest form: floral and intricate with the brilliance and rarity of a yellow diamond.»*

HERVÉ DESCHAMPS, CELLAR MASTER

## BELLE EPOQUE BLANC DE BLANCS VINTAGE 2004

The purest and most accomplished expression of the House style, cuvée Perrier-Jouët Belle Epoque Blanc de Blancs 2004 is the result of a year of contrasts. After a cold winter and spring with plenty of frosts, temperatures began to warm through May and early June. However the end of the month turned fresh again, extending the flowering period by almost two weeks. July was dry and moderately hot, but temperatures dropped again in August. Luckily the warmth returned in September and by harvest the grapes had attained a perfect balance of sugar and acidity.

## WINE COMPOSITION

A single harvest, a single grape variety, a single terroir: the assemblage of this cuvée is a work of great precision. The Chardonnay grapes are sourced exclusively from two legendary vineyard parcels: Bouron Leroi and Bouron du midi, situated in the heart of the Côte des Blancs in the terroir of Cramant. These parcels have been owned by Perrier-Jouët since the early 19th Century, when founder Pierre-Nicolas Perrier identified their potential for producing the purest expression of Chardonnay from the famous chalky terroir of Champagne. With perfect exposure to the first rays of the early morning sun, this hallowed spot encourages the slow and even ripening of Chardonnay grapes each year.

HARVEST	FERMENTATION	DOSAGE	CELLAR AGEING
Manual	<ul style="list-style-type: none"> <li>• Temperature-regulated stainless steel fermenters</li> <li>• Full malolactic</li> </ul>	8 grams per liter help to create an enticing and seductive wine with a wonderful balance between generosity and elegance	Matured for eight years in the House cellars

## SWEETNESS TOUCHED WITH A HARMONIOUS VIVACITY

### APPEARANCE

Clear and bright. Opalescent with tinges of green and a persistent mousse.

### NOSE

Generous, yet also delicate aromas fill the nose: lilac blossom and young white fruits such as peach and grapefruit. Hints of orange confit, vanilla and cream bring a subtle richness to the bouquet.

### PALATE

The attack is fresh, racy and enticing. In the mouth it is delicate yet dynamic, with beautiful length that seduces the palate.

## THE PERFECT SETTING

As an aperitif the purity of Perrier-Jouët Belle Époque Blanc de Blancs 2004 is utterly seamless. But it can also bring enthralling pleasure when paired with caviar, scallops or lobster.

