

Perrier-Jouët

Blanc de Blancs

Producer: Perrier-Jouët

Bottling: Blanc de Blancs

Cépage: 100% Chardonnay

Region: Côte des Blancs (Cramant & Avize), Montagne de Reims (Trepail, Vaudemanges, Villers Marmery), Côte de Sezanne (Barbonne & Bethon), Chavot, Moussy, Vitry-le-François (Bassuet)

Vintage: NV, 15% Reserve Wines

Bottle Aging: 3 Years

Glassware: Flute, White Wine

Vinification: Stainless Steel, 100% Malo

Dosage: 8g/L

Background

Founded in 1811 by Nicolas Perrier and Adèle Jouët. The foundation of the estate, located in Épernay, has always been chardonnay. The maison owns 65 hectares of vineyards, 99.2% of which is Grand Cru, including sites in the Côte des Blancs - Cramant and Avize. This cuvée is inspired by the historic Blason de France (1955-1990), Perrier-Jouët's first prestige bottling, in partnership with Relais & Chateau, offered only in the finest restaurants worldwide. The bottle's slender neck and slight taper are modeled after this original cuvée. This wine is the triumphant result of 20 years of dedication by Cellar Master Hervé Deschamps to source the finest quality Chardonnay grapes in the region. This cuvée embodies the floral and intricate style of Perrier-Jouët.

Visual: Pale Gold, Hints of Green

Aroma: Elderberry, Lime Peel, Lemon

Texture: Creamy, Fine, Persistent Bubbles

Flavor Profile: Clean & Crisp, Green Apple, Fresh, Tangy, Invigorating, Lemon Peel, Wet Stone

Pairings: Sea Urchin, Fresh Endive Salad with Apples, Poached Scallops, Langoustine with Beurre Blanc

One Liner: Floral and fresh blanc de blancs produced by a historic, chardonnay-focused estate

