



GRAPE-TO-GLASS

wines worth sharing

Perrier-Jouët 'Belle Époque' Brut 2014

Grape Varietals: 50% Chardonnay, 45% Pinot Noir & 5% Pinot Meunier

Winery & Cellars: Epernay - France

Chef de Cave: Hervé Deschamps - *(retired 2020)

Chef de Cave: Séverine Frerson - *(since 2020)

The story of the House Perrier-Jouët began in 1810, when a cork supplier named Pierre Nicolas Perrier married Rose Adélaïde Jouët and began producing Champagne under the name Perrier-Jouët the following year. Then in 1848 their son Charles Perrier, along with a Henri Gallice and his younger brother Octave became Perrier-Jouët directors. Octave, an art lover, met Emile Gallé in Paris and requested a design for Perrier-Jouët, which became the iconic emblem of the brand. Perrier-Jouët one of the most respected and iconic Champagne brands in the world, has always had an affinity with the Art Nouveau movement and this was expressed through the emblematic anemone motif illustrated by Emile Gallé in 1902. Along with their unique legacy, such as the creation of their first 'Brut' Champagne in 1842 and the iconic floral cuvée named 'Belle Époque'. Perrier-Jouët also made history with the appointment of Séverine Frerson the first woman to hold the position of cellar master in 2020.

Perrier-Jouët 'Belle Époque' Champagne is a sophisticated vintage cuvée that has captivated Champagne enthusiasts since its first release in 1964. With its instantly recognizable bottle adorned with the elegant Japanese white anemones. The intricate details and meticulous craftsmanship of the bottle reflect the dedication and passion that goes into creating this iconic Champagne.

The Chardonnay for this cuvée comes from the Cramant and Avize Grands Crus, providing a natural delicacy and minerality to the wine and the Pinot Noir from Montagne Reims Grand Cru giving structure. This wine was aged on lees for 6 years, before disgorgement and given a dosage of 8g/L.

As you pour, you are hypnotized by aromas of preserved lemons, elderflower, white peaches and a defined almond biscotti note. Due to the time on lees the breadth of this stylishly and confident Champagne is most engaging, with a symphony of flavours that command the attention of your senses. A solid structure provides a stage for a confident performance celebrating white peaches, almonds, nashi pear with a splash of grapefruit and the honest acidity giving this wine a balanced freshness and palate tension that holds this engaging style on point and highlighted by a natural meandering stream of minerality, the silky texture and fine beading gracefully carry you to a most charming finish. *A wine worth sharing.*

This 2014 Perrier-Jouët 'Belle Époque' Brut Champagne has 12.5% Alc./vol. - and with an 8g/L dosage. Chill gently and serve in an aromatic wine glass at 9°- 10°C.

Cellaring Potential:

Drinking perfectly well this season; and will hold nicely for another 5 - 6 years.

Food Pairing Suggestions:

Perfect wine pairing with fresh shellfish, grilled whole fish, chicken w/ apple salad, mixed vegetarian cuisine, plus a 'tarte et pomme' with grilled peaches - *enjoy.*

A hypnotic Vintage Champagne with cultured character and charm.

