

BLASON ROSÉ

The most gourmet cuvée.

«Perrier-Jouët Blason Rosé is the gastronomic wine in the House collection; a specific blend that confers generosity and spontaneity.»

HERVÉ DESCHAMPS, CELLAR MASTER

WINE COMPOSITION

The Cellar Master seeks apleness and structure in this cuvée, in search of a gourmet blend which must nevertheless retain a certain freshness. A marriage which demands the precision of a specialist in order to bring out the elegance of style that is the hallmark of Perrier-Jouët champagne. The choice of Crus is carefully adjusted according to the harvest. An addition of 12 to 15% of reserve wines creates the consistency required to balance the Perrier-Jouët style with the climatic effects of the year. Built on the model of the Perrier-Jouët Grand Brut, which is driven by the intensity of the Chardonnay in the blend, Perrier-Jouët Blason Rosé is enriched by the addition of red wines. The elegance and finesse of the Chardonnay (25%), blend with the structure of the Pinot Noir (50% including the added red wines) and the fruitiness of Pinot Meunier (25%) – a grape with which Perrier-Jouët has acquired specific expertise.

HARVEST	FERMENTATION	DOSAGE	CELLAR AGEING
Manual	<ul style="list-style-type: none"> • Temperature-regulated stainless steel fermenters • Full malolactic 	8 to 11 grams per litre added according to the year	More than twice the time required by the appellation

A GOURMET WINE, BALANCED YET GRACEFUL

APPEARANCE

Perrier-Jouët Blason Rosé is graced with a luminous rose colour, shot through with glints of pale orange. Its fine, lively and persistent sparkle lends it an intense freshness.

NOSE

Pomegranates, pears, apricots, blood oranges, the fragrances of mature red fruits... a juicy and generous blend that gives way to notes of biscuit, butter and pastries. The delicate character of white flowers remains throughout. The Perrier-Jouët Blason Rosé is an intense and balanced champagne. Blackcurrant buds, pear, apricots and cherry plum emerge first, only to give way to the fragrances of blackcurrant and blood oranges, followed by notes of crème de cassis, raspberry, honeysuckle and roses, culminating in lime, blackberries and Morello cherries.

PALATE

With its sharp and strong sensation, the Perrier-Jouët Blason Rosé is a supple and complex wine. Rich and long in the mouth. A gourmet champagne, with the authentic character of a rosé, which will perfectly express its multiple flavours if served between 9 and 11°.

THE PERFECT SETTING

The voluptuous freshness of Perrier-Jouët Blason Rosé is delicious with salmon, red snapper or sushi, whilst its richness matches beautifully with duck breast or lamb with red fruits like cranberries. It can also be paired with desserts combining perhaps red berry fruits, white chocolate and vanilla flavours.



MEDALS

Gold medal champagne rosé category – GILBERT ET GAILLARD, 2016
 Gold medal champagne category – INTERNATIONAL WINE CHALLENGE, 2016