



BELLE EPOQUE 1982

«A wine of great subtlety where the Chardonnay predominates: the elegance and energy of a thoroughbred Arab stallion.»

HERVÉ DESCHAMPS, CELLAR MASTER

BELLE EPOQUE VINTAGE 1982

Thirty years of maturing underscore the unwavering style and quality of the Perrier-Jouët vineyards. The House has perpetuated the art of the vintage ever since 1811. It first selects choice wines from remarkable years and then consigns these rare vintages to the silence of its cellars. While each in turn possesses the particular character of its year, they all illustrate the outstanding quality of the Perrier-Jouët vineyards: 65 hectares, ranked at 99.2% on the scale of grands crus.

In 1982, Mother Nature offered up a harvest of rare generosity. Time and a precise and intuitive composition transformed this natural offering into a marvel of balance, characterised by the remarkable quality of the Chardonnay. Thirty years later, this exceptional vintage still testifies to the unwavering style of Perrier-Jouët.

WINE COMPOSITION

The 1982 vintage is characterised by its incredibly sugary Chardonnay which give the wines finesse and elegance, offering the promise of a fine balance and great longevity. The final composition kept the promises of the grand crus that define the Belle Epoque style: 50% Chardonnay (Cramant, Avize, Chouilly and Mesnil/Oger); 45% Pinot Noir (Aÿ, Ambonnay, Bouzy, Mailly, Verzy and Verneuil); 5% Pinot Meunier (Dizy, Hautvillers, Venoge and Vincelles).

AN ODE TO AROMATIC RICHNESS

APPEARANCE

A golden hue, with amber glints and a lingering effervescence.

NOSE

An aromatic palette of exceptional opulence gradually reveals its secrets to the nose with extreme subtlety: flavours of dried fruits, mature and exotic fruits, candied fruits and cooked pears mingle with hints of cinnamon, heather honey, nougat and walnuts, topped with buttery notes and the aromas of pale tobacco, leather and roasted cocoa beans - an extraordinary bouquet that gradually reveals its fullness.

PALATE

The outstanding bouquet opens up steadily. A polished, complex wine. Minerality, acidity and freshness combine in pure harmony.

THE PERFECT SETTING

The subtlety and vivacity of this rare vintage would be a fitting accompaniment for a medallion of veal, set off with a fondue of rocket gently browned with parmesan, but the match would be no less perfect with a fillet of lamb garnished with a celery mousse.

