

BELLE EPOQUE 1985

*«An exceptional gem with exquisite setting and stones.
A jeweller's creation that defies time.»*

HERVÉ DESCHAMPS, CELLAR MASTER

BELLE EPOQUE VINTAGE 1985

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 1985, a harsh winter blighted the vineyards, but the splendid summer and autumn, plus a dose of patience, rescued a harvest that was as modest as it was superb.

WINE COMPOSITION

Fresh and elegant Chardonnay, supple and generous Pinot Noir, charming and fruity pinots meuniers were blended into an exceptionally wrought wine, in the purest Belle Epoque style, combining the grands crus typical of the cuvée: Cramant, Avize, le Mesnil/Oger, Vertus and Chouilly (Chardonnay); Aÿ, Ambonnay, Bouzy, Maily, Verzenay, Verzy, Chigny les Roses (Pinot Noir); Dizy, Hautvillers, Damery, Venteuil and Vincelles (Pinot Meunier).

A MASTERPIECE OF ELEGANCE

APPEARANCE

This vintage is graced with a delicately gilded robe, adorned with a thread of fine bubbles.

NOSE

The nose unveils the wine's elegance and profound aromatic riches. Aromas of sweet tea leaves, mild tobacco and brioche bread unfurl, blended with the fragrance of stewed and dried fruits, candied lemons and ginger. These then make way for the aromas of spiced bread, apple pie, honey and caramel, culminating in a toasty flourish.

PALATE

A model of balance and harmony which unveils its freshness and roundness in the mouth, as generous as it is voluptuous, before attaining the perfect balance in a long finish.

THE PERFECT SETTING

The perfect balance of elegance and voluptuousness that characterise this rare vintage will express its manifold qualities best if complemented with sweetbreads cooked with morels. A Chateaubriand steak in Périgord sauce with accompaniment of truffled mashed potatoes will unveil its harmony to the fullest.

