

BELLE EPOQUE 2007

The most iconic masterpiece of the House.

«Perrier-Jouët Belle Epoque 2007 is a crystalline vintage whose subtlety and generosity highlight the precision of the House style. It is an epicurean wine.»

HERVÉ DESCHAMPS, CELLAR MASTER

BELLE EPOQUE VINTAGE 2007

The cuvée Perrier-Jouët Belle Epoque 2007 is the fruit of an astonishing year marked by a very mild winter and an exceptional spring. The temperatures in April, worthy of a summer month, caused the vines to flower early. Although the summer got off to a rainy start with low temperatures for the time of year, the sun's return in August allowed the grapes to ripen fully, leading to an early harvest and an especially generous vintage.

WINE COMPOSITION

While preserving the House style, Hervé Deschamps blended this cuvée to emphasise the unique character of the 2007 vintage. His blend brings out the freshness and elegance of the Chardonnay (50%) from the grands crus of Cramant and Avize. From the Montagne de Reims, the Pinot Noir (45%) display a generosity and delicate complexity that prolong the Chardonnay's finesse. Finally, the rounded charm of the Pinot Meunier (5%) from Dizy provides the finishing touch to this beautifully balanced cuvée.

HARVEST	FERMENTATION	DOSAGE	CELLAR AGEING
Manual	<ul style="list-style-type: none"> • Temperature-regulated stainless steel fermenters • Full malolactic 	9 grams per liter further refine the generosity and sophistication of this great vintage	Matured for at least six years in the House cellars

GENEROSITY WITH CRYSTALLINE FRESHNESS

APPEARANCE

Light gold with an almost radiant clarity and fine, vibrant bubbles.

NOSE

Magnolia, honeysuckle and citrus aromas (bergamot, orange, lemon peel) clothed in just-ripe pear and peach notes with a hint of minerality.

PALATE

Bold initial flavours are followed by a wonderfully persistent crystalline freshness, revealing white fruit flavours complemented by notes of almond milk.

THE PERFECT SETTING

The sophisticated, generous character of the cuvée Perrier-Jouët Belle Epoque 2007 pairs wonderfully with the salty freshness of seafood, tender poultry's subtle flavours and the purity of lightly sugared fruit desserts. Ideally served at 10-12°C, this cuvée can provide mouth-watering matches to delight the eye and palate in equal measure.



MEDAL

Gold award prestige cuvées category – INTERNATIONAL WINE & SPIRIT COMPETITION, 2016
 Gold medal champagne category – INTERNATIONAL WINE CHALLENGE, 2016