

BELLE EPOQUE EDITION AUTOMNE 2005

«The richness of the 2005 vintage inspired me to create this cuvée in tribute to autumn's allure and vitality as a way of savouring the beauty of an ephemeral season.»

HERVÉ DESCHAMPS, CELLAR MASTER

BELLE EPOQUE EDITION AUTOMNE VINTAGE 2005

Autumn is the season of stark contrasts, of fleeting flares, beguiling mildness and dazzling delights, which is why Hervé Deschamps, Perrier-Jouët Cellar Master, has dedicated an ephemeral cuvée in its honour: Belle Epoque Edition Automne.

This limited edition is the fruit of the 2005 vintage, a year whose contrasts echo those of autumn itself: a harsh winter, a warm spring followed by a curious, cool summer and a sunny autumn. This vintage, astonishing and harmonious in equal measure, is to be enjoyed during autumn's glow.

WINE COMPOSITION

With all the elegance of the Perrier-Jouët style, Hervé Deschamps has created an ideal blend where autumn's mellowness and power bloom in a remarkable shade of pure, deep pink. The house's signature grape, Chardonnay (45%), from the Grand Cru vineyards at Cramant, Avize and Le Mesnil brings its own delicately floral freshness. A dash of Pinot Meunier (5%) from Dizy provides sensual seasoning for such engaging vitality. Finally, the energy of Pinot Noir grapes (50%) grown around the villages of Mailly, Ay, Verzy and Rilly adds a luscious touch to this smooth symmetry. A proportion of 15% red wine lends this ephemeral cuvée its unusual, captivating colour.

HARVEST	FERMENTATION	DOSAGE	CELLAR AGEING
Manual	<ul style="list-style-type: none"> • Temperature-regulated stainless steel fermenters • Full malolactic 	8 grams per liter	Matured for six years in the House cellars

THE MARRIAGE OF ALLURE, VOLUPTUOUSNESS AND VITALITY

APPEARANCE

Radiant in its allure, the wine's colour reveals the vitality of a deep pink. A fine ribbon of bubbles crowns its orange and copper shades, interspersed with flashes of garnet.

NOSE

The rich, generous bouquet comprises aromas of pomegranate, redcurrant, persimmon and citrus, such as blood orange and pink grapefruit, wrapped in rose scent and punctuated by honeyed notes.

PALATE

Full-bodied and alluring, the attack is voluptuous with a touch of fresh acidity. This pleasing harmony stimulates the taste buds without overwhelming them, displaying a vibrant mellowness, elegant length and appealing acidity in the finish.

THE PERFECT SETTING

The allure, voluptuousness and vitality of the Cuvée Perrier-Jouët Belle Epoque Edition Automne 2005 complement each course of a meal: the salty tang of fresh fish or caviar, the refined flavours of Japanese beef or tuna cooked over a low heat and served with Mediterranean vegetables, or the crisp subtlety of citrus-fruit zabaglione or yuzu tart – pairings to celebrate a dish as much a feast for the eyes as for the palate.

