



BLANC DE BLANCS

Perrier-Jouët signature cuvée.

«The distinctive vitality and freshness of Perrier-Jouët Blanc de Blancs pays tribute to the emblematic grape of the House - the Chardonnay.»

HERVÉ DESCHAMPS, CELLAR MASTER

WINE COMPOSITION

Perrier-Jouët's seventh Cellar Master Hervé Deschamps chooses solely the Chardonnay to produce this exceptional cuvée, harnessing the pioneering spirit of the House and two centuries of expertise with this signature cepage. Selecting and blending Chardonnay from the best terroirs across the region.

HARVEST	FERMENTATION	DOSAGE	CELLAR AGEING
Manual	<ul style="list-style-type: none">• Temperature-regulated stainless steel fermenters• Full malolactic	8 grams per liter, to create a wine dancing with freshness, lightness and vitality	More than twice the time required by the appellation

THE MOST VIVACIOUS CUVÉE OF THE HOUSE

APPEARANCE

In the glass, Perrier-Jouët Blanc de Blancs is luminescent pale gold, tinged with hints of green.

NOSE

Lively wild hedgerow flower aromas of elderberry, acacia and honeysuckle tangle and twist with notes of citrus fruit on the nose.

PALATE

In the mouth the wine is fresh, tangy and invigorating with a mineral intensity on the finish. This is a vivacious wine of immense energy and vitality.

THE PERFECT SETTING

The beguiling vivacious luminescence of Perrier-Jouët Blanc de Blancs makes it perfect as an aperitif. Whether in the late afternoon or on a beautiful sunny day it will bring energy and vibrancy to the most precious moments.

