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POINTS

Wine Spectator
NOVEMBER 2011



Perrier-Jouët® Blason Rosé Brut NV

Color: Medium salmon with copper highlights.

Bouquet: Aromas of ripe strawberry and bright red raspberry are dominant, with notes of light spice, hinting at Hawaiian pink ginger, Mandarin orange, and honey with a touch of earthiness.

Palate: The wine shows freshly crushed strawberries with citrus and earth notes on the very long, persistent finish.

Total Alcohol
12% alc/vol

Dosage
11 grams/liter

Composition
40% Pinot Noir
30% Pinot Meunier
30% Chardonnay



The Blason Rosé is made from the strictest selection of the finest possible base wines.

Perrier-Jouët Blason Rosé Brut NV

The inspiration of beauty and art come together in champagne Perrier-Jouët thanks to the shared passion and dedication of Pierre Nicolas Perrier and Rose Adèle Jouët. Married in 1811, this young couple founded the House of Perrier-Jouët and set about acquiring the most prized vineyards in the Côte des Blancs.

VINTAGE CONDITIONS

The Blason Rosé is a non-vintage Brut wine made from the strictest selection of the finest possible base wines. Pinot Meunier from the village of Verzenay. Pinot Noir from grand cru vineyards in Aÿ, Mailly and Dizy, Hautvillers and Venteuil are blended with a large proportion of Chardonnay from the magnificent grand cru Cramant vineyards in the Côtes des Blancs. 20% of the Blason Rosé is composed of reserve wine, and the varietal breakdown is 40% Pinot Noir, 30% Pinot Meunier and 30% Chardonnay.

WINEMAKING

Perrier-Jouët's first non-vintage Brut Rosé was created in 1956 when 100 experimental bottles of "Blason de France Rosé" were made by adding red wine to the same assemblage as "Blason de France." Blason Rosé is held to the same high standards as the "Blason" cuvée, and produced in equally limited quantities. The grapes are pressed in Cramant on Perrier-Jouët's traditional wooden presses. After it is racked, the clear juice is transported to Épernay for fermentation.

The wine is aged in modern, stainless steel tanks which allow for perfect temperature control. The bottles are aged in the house's historic champenois aging cellars, which are tunneled directly into the chalky soil of Champagne. The Champagne caves run 50 feet deep and remain at a constant temperature of 52° F.

