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POINTS

Wine Spectator

NOVEMBER 2013



Perrier-Jouët® Grand Brut NV

Color: Golden yellow.

Bouquet: The wine shows lovely aromas of tropical fruit, citrus, spice and yeast.

Palate: This elegant, complex, crisp and balanced wine features fine, persistent mouthfeel as well as lingering flavors of fresh apples and lemons.

Total Alcohol
12% alc/vol

Dosage
11 grams/liter

Composition
40% Pinot Noir
40% Pinot Meunier
20% Chardonnay



CHAMPAGNE

PERRIER-JOUËT



The Grand Brut is crafted from carefully sourced grapes in the heart of the Champagne region.

Perrier-Jouët Grand 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 grapes for the Grand Brut are carefully sourced from 35 to 40 crus in the heart of the Champagne region. The wine is composed of 40% Pinot Noir, 40% Pinot Meunier, 20% Chardonnay, and 10% to 20% reserve wine. 20% of the grapes used in the Grand Brut originate from the esteemed Cramant region, and the balance are supplied by some of the best producers in the region, with whom Perrier-Jouët has developed special relationships spanning many generations.

WINEMAKING

The wine is aged in modern, stainless steel tanks which allow for perfect temperature control. Once all the base wines are fermented and racked, Chef de Caves Hervé Deschamps meticulously tastes from over 300 wines to choose the most outstanding lots. In addition to grapes from the current vintage, between 10% to 20% of reserve wines from previous vintages are blended into the final cuvée. 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.

