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POINTS

Wine Spectator
NOVEMBER 2011



Cuvée Belle Époque Blanc de Blancs 2002

Color: Deep pale yellow, fine effervescence.

Bouquet: Floral elegance with a wide aromatic spectrum of intense white flowers, honey, and minerals. And delicate citrus (lemon and candied grapefruit peel) and tropical fruit (pineapple, fresh ginger) effervescence.

Palate: A rich, floral delicate wine with a hint of sugar balanced by a harmonious vivacity.

Total Alcohol
12.5% alc/vol

Dosage
9 grams/liter

Composition
100% Chardonnay

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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.



Cuvée Belle Epoque is the perfect expression of Perrier-Jouët's oenological style: floral, stylish and diamond-cut.

VINTAGE CONDITIONS

2002 was an overall mild weather year, the vines flowered earlier than usual. The year yielded distinct and concentrated Chardonnay with a particularly elegant and balanced character: highly aromatic and wonderfully fresh. Strength and intensity also marked these still wines. Traditionally, we find a high proportion of Chardonnays from Grands Crus from the Côte des Blancs, such as Cramant and Avize, in the blend.

WINEMAKING

The grapes are pressed in the village of Cramant on Perrier-Jouët's traditional wooden presses. After it is racked, the clear juice is transported to Épernay for fermentation. In the cellar, modern stainless steel tanks provide precise temperature control for the alcoholic and malolactic fermentations of the base wine. A liqueur de triage of sugar, yeast and base wine is added to the bottle, but of only 9 grams, in order for the natural subtlety of the prestige cuvée to shine through. Finally, the wine is bottle aged for six years in the chalk cellars of Perrier-Jouët to maintain its balance and freshness.

Our Perrier-Jouët Belle Epoque Blanc de Blancs is the quintessence of the House vineyard and one of the most accomplished expressions of the House style: floral, stylish, diamond-cut. Our Blanc de Blancs varietal is made with Perrier-Jouët's rarest and most precious cuvée. The favored grape of the House vineyard comes from the Côte des Blancs magic triangle, which has a rating of 100% on the quality scale. Cramant Chardonnay have all possible advantages, including a pure chalk soil that retains water, delivering it deep to the roots and an ideal south, south-east exposure midway up the hillside for maximum sunlight. These unique characteristics give the wines generous hints of white flowers and a balanced, refined bouquet. The 2002 vintage is a wine of surprising aromatic complexity, rich and delicate. After eight years' aging in the cellars, the wine is balanced, with contrasting flavours.

