



Perrier-Jouët Belle Époque 2006

COLOR: Young, clear, hints of green and gold, consistent mousse.

BOUQUET: Delicate nose, aromas of white fruits (lemon, white peach, pear and grapefruit) typical of Chardonnay, with hints of pineapple and white spring flowers. This is followed by marzipan, nuts, rhubarb and a hint of sweet spice. Delicate, yet generous.

PALATE: A lively attack in the mouth. A delicate and rounded palate with attractive fruit to mirror the nose and a marked minerality in the mouth. Soft, silky bubbles. Flavors build to a long, fine finish. Beautiful balance.

CONCLUSION: Very elegant with a pronounced minerality and persistent finish. This is a sensual and silky Chardonnay dominant wine;

harmonious and very feminine. Beautiful balance, coherent between the nose and palate, and an attractive freshness on the finish.

A wine of personality and sophistication. Harmonious and elegant.

Perrier-Jouët Belle Epoque 2006



“The perfect expression of an exceptional year that embodies the signature Perrier Jouët.”

Herve Deschamps
Cellar Master

TOTAL ALCOHOL
12.5% ALC/VOL

DOSAGE
9 grams/liter

COMPOSITION
45% Pinot Noir
5% Pinot Meunier
50% Chardonnay

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

Over 200 years, Perrier-Jouët has developed and preserved a unique and precious vineyard made of 160 acres today, rated 99.2% on the champagne appellation quality scale. This beautiful vineyard includes the best plots for Chardonnay in the Côte de Blancs. Traditionally, we find a high proportion of Chardonnays from Grands Crus from the Côte des Blancs, such as Cramant and Avize, in the blend. The Pinot Noirs in Belle Epoque are sourced from the Grand Crus in the north of the Montagne de Reims and stand out for their structured and vinous character. Finally, the Pinot Meuniers, from Dizy.

Late spring of 2006 brought late frosts that decimated some crus, but luckily Perrier-Jouët's vineyards escaped unscathed. June and July were very hot. The heatwave was punctuated by a few violent storms, before the weather turned grey, cool and wet in August. September was perfect with lots of sun and very dry, allowing the grapes to reach optimum ripeness for picking.

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.

Delicate yet generous aromas of white fruits (lemon, white peach, pear and grapefruit), spring flowers and hints of pineapple reflect the purity of the Chardonnay from Perrier-Jouët's own vineyards. A wine that perfectly balances richness and acidity, harmony and a elegance. Developing aromas of marzipan, rhubarb and sweet spice and a pronounced minerality in the mouth with a long, lingering finish shows a wine of personality and sophistication. A sensual Chardonnay dominant wine, with soft silky bubbles, a delicate yet rounded palate and a persistent, caressing finish.

