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POINTS

Wine Spectator
NOVEMBER 2011



Belle Époque Rosé 2004

Color: Light, bright salmon pink with traces of yellow.

Bouquet: Delicate, floral and fruited peonies followed by strawberry, raspberry, orange, pink grapefruit and pomegranate.

Palate: Fresh, refined attack with subtly crisp notes of fresh pomegranate and pink grapefruit. Rounded, smooth, harmoniously full-bodied with a long, silky finish—built around a pronounced mineral core.

Total Alcohol
12.5% alc/vol

Dosage
9 grams/liter

Composition
45% Pinot Noir
55% Chardonnay

Belle Epoque Rosé 2004

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

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.

2004 is a year that nature proved to be generous. Frost in the winter and spring left the vines sun kissed. September's semi-heat wave brought the fruit to optimal maturity and by the month's end; the grapes had achieved a fine balance of sugar and acidity. The quality of the must was already pointing to a good vintage and the wines have confirmed that promise!

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 Cuvée Belle Epoque Rosé 2004 represents a blend dominated by the Chardonnays of the Cramant and Avize Grand Crus. The Pinot Noir Grand Crus are from Mailly and Verzy, and are rich and powerful with red-fruit notes. A wine that has been carefully crafted, Belle Epoque Rosé owes its subtle style to the carefully selected still red wines (just 9% of the blend) that give a rosé shade without dominating the palate. Great care and expertise have been used to preserve Perrier-Jouët's elegant style despite the power of the red wines.

