

# GRAND BRUT

The heir of the Perrier-Jouët style.

«The Perrier-Jouët Grand Brut cuvée is the perfect introduction to the House style.»

HERVÉ DESCHAMPS, CELLAR MASTER

## WINE COMPOSITION

A blend of fifty different Crus, Perrier-Jouët Grand Brut expresses the quality and diversity of the House winemaking tradition. Its assemblage creates a balance between the consistency of the Perrier-Jouët style and the effects of the climate of the year. With 12 to 20% of reserve wines added, Perrier-Jouët Grand Brut is dominated by the elegance and finesse of the Chardonnay (20%) from the best vineyards in the Côte des Blancs. The delicate structure is brought by the Pinot Noir (40%) primarily sourced from the Montagne de Reims and the Vallée de la Marne, but also from the best Crus in the Aube region such as Les Riceys. Pinot Meunier (40%) from the Vallée de la Marne brings harmony, fruit and roundness to the wine.

HARVEST	FERMENTATION	DOSAGE	CELLAR AGEING
Manual	<ul style="list-style-type: none"> <li>• Temperature-regulated stainless steel fermenters</li> <li>• Full malolactic</li> </ul>	8 to 11 grams per liter added according to the year	More than twice the time required by the appellation

## A HARMONIOUS WINE, ELEGANT, WITH A DELICATE COMPLEXITY

### APPEARANCE

A pale and sparkling yellow robe, suggestive of vivacity.

### NOSE

The Perrier-Jouët Grand Brut is delicate, elegant and balanced. The striking freshness and vivacity of the floral and fruity fragrances (yellow fruits and fresh fruits) take root, before giving way to subtle notes of vanilla and butter, lending the wine a fruity and consistent character. The notes of cherry plum, lemon and bergamot orange emerge first, then make way for the flowers of fruit trees, such as lime and honeysuckle. These are followed by notes of butter, madeleine cakes and vanilla sugar. Lingering notes of grapefruit, white peaches, green pears, apple trees and green hazelnuts round off the taste.

### PALATE

Ampleness and vivacity balance out in the mouth, developing into a flavour of round and vinous elegance. A fresh, balanced champagne with a long finish. Its flavours are best revealed between 7 and 9°.

## THE PERFECT SETTING

Perrier-Jouët Grand Brut can be matched with dishes such as carpaccio of fish or white meats. Its lively vivacity works well with crisp vegetables and tofu.



## MEDAL

Gold medal Brut Champagne category – GILBERT ET GAILLARD, 2016