



BELLE EPOQUE 2008

The most iconic masterpiece of the House.

«*Perrier-Jouët Belle Epoque 2008 is a wonderfully vibrant vintage that presents crisp freshness with good length on the palate – the ideal balance of delicacy and structure.*»

HERVÉ DESCHAMPS, CELLAR MASTER

BELLE EPOQUE VINTAGE 2008

The Cuvée Perrier-Jouët Belle Epoque 2008 comes from a grape harvest marked by a difficult early spring, with cool temperatures and little sunshine. This continued into the summer, accompanied by abundant rainfall. Only the return of warmer weather at the start of September endowed the 2008 vintage with a note of freshness and a nicely rounded mouthfeel, enabling it to display a subtle balance of delicacy and structure.

WINE COMPOSITION

While preserving the House style, Hervé Deschamps blended this cuvée to emphasise the unique character of the 2008 vintage. His blend brings out the freshness and elegance of the Chardonnay (50%) from the grands crus of Cramant and Avize. From the Montagne de Reims, the Pinot Noir (45%) display a generosity and delicate complexity that prolong the Chardonnay's finesse. Finally, the rounded charm of the Pinot Meunier (5%) from Dizy provides the finishing touch to this beautifully balanced cuvée.

HARVEST	FERMENTATION	DOSAGE	CELLAR AGEING
Manual	<ul style="list-style-type: none">Temperature-regulated stainless steel fermentersFull malolactic	9 grams per liter further refine the generosity and sophistication of this great vintage	Matured for at least six years in the House cellars

A WONDERFULLY VIBRANT WINE THAT BALANCES DELICACY WITH STRUCTURE

APPEARANCE

Translucent gold of radiant clarity with fresh, subtle glints of green.

NOSE

Spring-like with light, white-flower scents of hawthorn and plum blossom. The fresh aromas of white-fleshed fruit are then enveloped in candied citrus notes.

PALATE

A wonderfully vibrant wine displaying an invigorating, lively attack and expansive mouthfeel with a hint of freshness.

THE PERFECT SETTING

Perrier-Jouët Belle Époque 2008 is the perfect cuvée to mark any moment of celebration. Each sip captivates with alluring floral finesse. To enjoy whilst dining, its vibrancy will pair delicately with the saltiness of langoustines, or compliment the most delicate of white meats with its bloom of white flowers.

