

# BELLE EPOQUE 1996

# «A precious stone to which time alone can lend its patina.»

HERVÉ DESCHAMPS, CELLAR MASTER

## **BELLE EPOQUE VINTAGE 1985**

The House has perpetuated the art of the vintage ever since 1811. It first selects choice wines from remarkable years and then consigns these rare vintages to the silence of its cellars. While each in turn possesses the particular character of its year, they all illustrate the outstanding quality of the Perrier-Jouët vineyards. 65 hectares, ranked at 99.2% on the scale of grands crus.

1996 was an exceptional year: despite a difficult climate, the must attained a perfect equilibrium of sugar and acidity and evoked a promisingly long-lasting perspective. This has now been confirmed in what is a particularly stunning cuvée.

### WINE COMPOSITION

The composition comprised 50% Chardonnay, the grands crus of Cramant, Avize et Chouilly; 45% Pinot Noir from the grands crus of Mailly, Aÿ, Verzy, Cerzenay and Bouzy; and 5% Pinot Meunier (Dizy, Hautvillers, Venteuil).

## A MASTERPIECE OF ELEGANCE

#### **APPEARANCE**

The gaze is unerringly drawn to the sbtly sparkling glints of the yellow robe, graced with fine and lingering bubbles.

#### NOSE

A fine and delicate nose offers up aromas of mature, yellow and acidic fuits which quickly make way for aromas of candied citrus fruits and orange memalade, before culminating in sweet buttered notes and a final flourish of milky caramel.

#### ΡΔΙ ΔΤΕ

The palate is immediatly struck by an acidic touch, wose lingering quality brings out the magnificient floral bouquet of the vintage.

«A precious stone to wich time alone can lend its patina» Hervé Deschamps, Cellar Master

## THE PERFECT SETTING

The unexpected duality of this rare vintage will unveil the riches of its universe best when complemented with fine poultry, served with sautéed mushrooms and creamed shallot. It will find a remakable echo in the sharp sweetness of a duck breast in orange sauce.

