

PERRIER-JOUËT GRAND BRUT



FLORAL · HARMONIOUS

Perrier-Jouët Grand Brut epitomises the heritage of Maison Perrier-Jouët. Perpetuating the House's tradition of brut champagnes. It is a harmonious cuvée in which the luminous notes of Chardonnay are perfectly complemented by Champagne's two red grape varieties, Pinot Noir and Pinot Meunier.

“Perrier-Jouët Grand Brut is the foundation on which Maison Perrier-Jouët built its reputation — a refined and balanced cuvée revealing the floral nuances of Chardonnay.”

HERVÉ DESCHAMPS
Chef de caves de la Maison Perrier-Jouët

AN ENDURING HERITAGE

COMPOSITION
20% Chardonnay
40% Pinot Noir
40% Pinot Meunier

RESERVE WINES
Up to 15%

DOSAGE
8-10 grams per litre

MINIMUM AGEING
Three years

BEST SERVED
TEMPERATURE
Around 10°C

The ancestry of Perrier-Jouët Grand Brut can be traced back to 1846, when – in response to the preference of British connoisseurs for a drier taste – Maison Perrier-Jouët launched its historic Cuvée K, the world's first lightly dosed champagne in the style today known as “brut”. According to the House cellar books, Cuvée K was dosed at a sugar level of less than 5% – daringly little for an era when champagnes regularly contained up to 40%. Maison Perrier-Jouët became renowned for its brut champagnes, which it was able to produce owing to the fact that its high-quality grapes required very little added sugar – a philosophy maintained to this day. Perrier-Jouët Grand Brut is the heir to this tradition, and the initiator of the

famed Perrier-Jouët style. Cellar Master Hervé Deschamps selects the finest wines from around 50 different crus, expertly blending each cru, as well as a percentage of reserve wines, to replicate the style and quality of the cuvée year after year. The crus are selected in function of the House's signature Chardonnay grape, whose elegance is enhanced in the final, complex blend by the structure of Pinot Noir, predominantly sourced from the north of the Montagne de Reims, and the fullness and harmony of Pinot Meunier from the Vallée de la Marne.

A STYLISH, HARMONIOUS CHAMPAGNE

Silvery gold in the glass, Perrier-Jouët Grand Brut is a vibrant, stylish cuvée characterised by delicate floral aromas, rounded out by fresh fruit and hints of buttery brioche and vanilla. Though crisp and light, it combines freshness with a lingeringly rich, generous finish, preserving its distinctive balance and harmony to the very end.

IDEAL PAIRINGS

