



PERRIER-JOUËT BELLE ÉPOQUE ROSÉ

£270.00

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Categories: [Elegant & Complex](#), [Champagne](#), [Champagne & Sparkling](#), [France](#), [Dry](#), [£100 and above](#), [Perrier-Jouët](#)

True to the free spirit of Maison Perrier-Jouët, Perrier-Jouët Belle Époque Rosé is crafted from a blend of 50% Chardonnay, 45% Pinot Noir, and 5% Pinot Meunier. It is a resolutely original champagne which combines rarity with the ability to surprise. First created in 1978, it is crafted only in exceptional years and produced in extremely limited quantities. With a delicate floral character, it offers a gentle balance of spring flowers and ripe fruits, with a mineral finish. With its rare and harmonious character, it invites enthusiasts to savour

each sip, celebrating life's moments with elegance and grace.

Perrier-Jouët was founded by Pierre-Nicolas Perrier and Rose-Adélaïde Jouët in 1811, born of their desire to create a Champagne House with a difference, with Adèle focusing on vineyards and winemaking; Pierre-Nicolas focused on sales and marketing. Their first shipments of Champagne went out to Great Britain in 1815. The winery itself spans 266 acres of vineyards in the Champagne region. In October 2020, Séverine Frerson became the eighth cellar master – and the first woman to hold the position in the history of the House.

A sparkling, luminous pale pink, Perrier-Jouët Belle Epoque Rosé has rounded yet delicate aromas of red fruits (pomegranate, raspberry and strawberry) combined with orange blossom and

grapefruit. This is followed by hints of nuts, brioche, honey and caramel. The attack is lively and fresh, yet rounded. The palate is intense, generous and powerful, yet delicate, with purity of fruit, great finesse and a long, lingering finish.

Ideal pairings for this wine include white fish (salmon or tuna cooked on one side only, or salmon in cranberry sauce), mild cheeses and citrus desserts.

