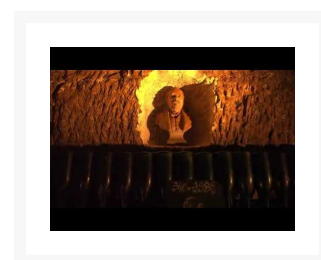


Joseph Perrier Vintage, Brut Champagne 2008

Product Images



Description

Joseph Perrier Vintage, Brut Champagne 2008

A beautiful floral character of honeysuckle and acacia is followed by fruitier flavours of white peach and ripe pear. The finish is rich and buttery.

Producer	Joseph Perrier
Type	Sparkling
ABV	12.0%
Bottle Size	75 cl
Country	France
Region	Champagne
Area	Vintage Champagne
Style	Dry and biscuity
Vintage	2008
Major Grape	Chardonnay
Grapes	50% Chardonnay, 41% Pinot Noir, 9% Pinot Meurnier
Drinking Guide	Drink Now
Food Match	Canapés
Notes	Vegetarian, Vegan
Press Reviews	<p>Attractive freshness here with bright berries and a swathe of fine, spiced biscuits and tannins with a sleek, flinty, almond edge. Bright berries to close. Long, subtly savory pastry notes, too. Drink now. Score: 93 Points jamesuckling.com, 10 July 2019</p> <p>Taut and mineral, this is an elegant example with tobacco and vanilla on the finely etched, creamy palate. There is a sense of purpose here, with high firm acidity. Tasting Score: 91. Drinking Window 2018 – 2020 Blind tasted by Michael Edwards, Simon Field MW, Xavier Rousset MS at Decanter’s January 2018 issue Vintage Champagne Panel Tasting, 10 October 2017</p> <p>The latest vintage release from this producer based in Châlons-en-Champagne is very much in the house style with its crisp acidity and tight texture. It is towards the dry end of Brut with apple and citrus flavors and little sign yet of aging. Although this textured wine is ready to drink, it will be better from 2018. 93 points Roger Voss, Wine Enthusiast, 12 January 2017</p>