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CHAMPAGNE
PERRIER-JOUËT

Belle Epoque Blanc de Blancs
2002

« This cuvée reveals all the purity and authenticity of the Perrier-Jouët terroir. »
Hervé Deschamps, Cellar Master

Cuvée Belle Epoque Blanc de Blancs 2002

The purest and most accomplished expression of the Perrier-Jouët house style, cuvée Belle Epoque Blanc de Blancs 2002 is the result of a year marked by drought. After a mild winter, with sporadic frosts that did not impact the vines, spring was fresh with a little light rain before flowering. The lack of rain continued until the end of July and although August was much wetter, overall water levels in the soil remained very low. September was hot and sunny, helping the grapes to mature fully in time for harvest, which began on 15th September. Average potential alcohol was high and acidity levels were the lowest since 1988.

Wine composition

A single harvest, a single grape variety, a single terroir: the assemblage of this cuvée is a work of great precision. The Chardonnay grapes are sourced exclusively from two legendary vineyard parcels: Bouron Leroi and Bouron du midi, situated in the heart of the Côte des Blancs in the terroir of Cramant. The purity of the chalky soil allows water to be retained and then returned to the roots, which is particularly beneficial in such dry years as 2002. Finally a dosage of 8 grams per litre and cellar ageing for eight years help to create a truly great wine.

Sweetness touched with a harmonious vivacity

Appearance. Clear and bright yellow hues lend the cuvée a beautiful brilliance in the glass.
Nose. The aromas continue unabated, both rich and complex yet with infinite delicacy. White flowers like hawthorn lead to a universe of citrus aromas (lemon, grapefruit zest and bergamot), punctuated by mineral notes evolving into the perfume of acacia honey.
In the mouth. The attack is rounded and linear. The delicate texture on the palate unlocks floral and citrus flavours before evolving into more exotic fruits (pineapple and fresh ginger). The finish is full, yet subtle.

The perfect setting

The aromatic complexity of this rare wine works with a range of amuse bouches such as Parmesan balls, Sichuan pepper or top quality caviar. When served with a meal it matches perfectly with flavours of the sea (shellfish, seafood, fish roe), light meats such as poultry or veal and freshly picked vegetables and summer fruits.