

### PERRIER-JOUËT - GRAND BRUT - NON-VINTAGE

SUBREGION: VALLÉE DE LA MARNE | VILLAGE: ÉPERNAY | ID: NM-267-001

Opening on a burst of ripe cherry, plum and zesty lemon rind, Perrier-Jouët's non-vintage cuvée has a dry and yeasty palate. Sweet red apples and honey follow, which are counter-balanced by bittersweet grapefruit with notes of fresh brioche before a long, drawn-out chalk mineral finish.

#### PROPERTIES

sugar content: brut  
 grape class: cru  
 blend style: tradition

40% pinot noir 40% pinot meunier 20% chardonnay

#### 23/30 NOSE & BOUQUET

intensity      mild full  
 complexity      simple intricate  
 diversity     limited wide  
 lucidity      vague vivid  
 Bouquet Notes  
 1st nose      Cherry, Plum, Brioche  
 2nd nose      Aromatic Herbs, Earth, Mushrooms

#### 9/10 EXPERIENCE

label    
 plaque    
 cork quality    
 occasion    
 value    

/75cl	
RRP \$60	PAID \$45

#### ROBE & PERLAGE 16/20

Robe  
 hue      pale golden  
 clarity      opaque clear  
 Effervescence  
 size      large small  
 energy      idle lively

#### PALATE & TASTE 34/40

intensity      bland rich  
 acidity      sweet dry  
 yeast     faint strong  
 texture     light velvet  
 maturity     young complex  
 length    short long

#### Palate Notes

Cherry Plum Lemon Rind      opening  
 Red Apples Honey Grapefruit      heart  
 Brioche Chalk Mineral      finish

#### PAIRINGS

- |  |   |   |                                       |   |   |  |
|--|---|---|---------------------------------------|---|---|--|
| <b>Starters</b>                            | <b>Main Courses</b>                         | <input checked="" type="radio"/> Pizza      | <b>Cheese</b>                         | <input type="radio"/> Cheesecake            | <input type="radio"/> Pudding                 | <input checked="" type="radio"/> Olives                                      |
| <input checked="" type="radio"/> Antipasto | <input checked="" type="radio"/> BBQ        | <input checked="" type="radio"/> Red Meat   | <input checked="" type="radio"/> Blue | <input type="radio"/> Cream                 | <input type="radio"/> Shortbread              | <input checked="" type="radio"/> Popcorn                                     |
| <input checked="" type="radio"/> Caviar    | <input checked="" type="radio"/> Cured Meat | <input type="radio"/> Rice                  | <input checked="" type="radio"/> Ewe  | <input type="radio"/> Dark Choc             | <input type="radio"/> Sorbet                  | <input checked="" type="radio"/> Potato Chips                                |
| <input type="radio"/> Foie Gras            | <input checked="" type="radio"/> Curry      | <input checked="" type="radio"/> Shellfish  | <input checked="" type="radio"/> Goat | <input type="radio"/> Frozen                | <input type="radio"/> White Choc              | <input type="radio"/> Salad  |
| <input type="radio"/> Melon                | <input checked="" type="radio"/> Fish       | <input type="radio"/> Spicy                 | <input checked="" type="radio"/> Hard | <input type="radio"/> Fruit                 | <b>Apéritifs</b>                              | <input checked="" type="radio"/> Tapenade                                    |
| <input checked="" type="radio"/> Oysters   | <input type="radio"/> Noodles               | <input type="radio"/> Sushi                 | <input checked="" type="radio"/> Soft | <input checked="" type="radio"/> Fruit Tart | <input checked="" type="radio"/> Breadsticks  | <b>Tobacco</b>   |
| <input checked="" type="radio"/> Paté      | <input checked="" type="radio"/> Pasta      | <input type="radio"/> Vegetarian            | <b>Dessert</b>                        | <input checked="" type="radio"/> Meringue   | <input checked="" type="radio"/> French Fries | <input checked="" type="radio"/> Light <input checked="" type="radio"/> Mild |
| <input type="radio"/> Soup                 | <input checked="" type="radio"/> Pastries   | <input checked="" type="radio"/> White Meat | <input type="radio"/> Cake            | <input type="radio"/> Milk Choc             | <input checked="" type="radio"/> Nuts         | <input checked="" type="radio"/> Medium <input type="radio"/> Full           |

serving temp: ❄️ 10°C / 50°F

#### SCORE & CONCLUSION

Grand Brut is a festive party animal with an energetic albeit refined and elegant palate. Bursting with flavours of red fruit and hot yeasty, it is a tantalising and exciting drink for more refined palates that appreciate a Champagne with character.

# 82/100

Scoring Key: Below 40: Mediocre | 41-60: Average | 61-80: Good | 81-100: Outstanding

To Read About How The Champagne Sheet Works Go To: [BespokeUnit.com/Champagne/Tasting/Formula](http://BespokeUnit.com/Champagne/Tasting/Formula)

Learn About Champagne: History, Serving, Methodology & Best Houses at [BespokeUnit.com/Champagne](http://BespokeUnit.com/Champagne)

Reviewed by Charles-Philippe Bowles on the 17th of January 2018 - Concept & Design by Charles-Philippe Bowles & Paul Anthony