

# Perrier-Jouët Blason Rosé



Rosé Champagne pairs exceptionally well with with luxurious seafood, aromatic chicken and rich duck dishes.

## Tasting Note

Herve Deschamps selects around 30 wines to make up the composition of the Blason Rose and creates a Champagne which has a luminous rose colour with glints of pale orange. The nose gives out pomegranates, pears, blood oranges and mature red fruits while in addition the palate shows blackcurrant buds, apricots, creme de cassis, honeysuckle and roses. A true gourmet Champagne which pairs perfectly with lightly cooked salmon served with baby carrots and sorrel sauce followed by perhaps a red fruit tartlet on a cloud of white chocolate cream.

## Full breakdown

|                |                        |
|----------------|------------------------|
| Product Code:  | 00019275               |
| Country:       | France                 |
| Region:        | Champagne              |
| Sub-Region:    | Champagne              |
| Vintage:       | NV                     |
| ABV:           | 12%                    |
| Bottle Size:   | 75cl                   |
| Grape Variety: | Pinot Noir, Chardonnay |