Perrier-Jouët Blason Rosé is the exception among Perrier-Jouët champagnes – a cuvée in which the delicate floral nuances of Chardonnay are complemented by the rich flavours provided by a high proportion of Pinot Noir. Lusciously full and round on the palate, with characteristic notes of red and black fruit, it nevertheless retains a delicacy typical of Maison Perrier-Jouët. Above all, it offers delicious proof of the House’s enduring ability to surprise and to delight.

“Perrier-Jouët Blason Rosé is the surprise of the Perrier-Jouët classic collection — a gourmet cuvée brimming with luscious fruity notes.”

Hervé Deschamps
Chef de caves de la Maison Perrier-Jouët

Floral · Gourmet

Perrier-Jouët Blason Rosé was inspired by Maison Perrier-Jouët’s Blason de France prestige cuvées, which were introduced in 1955 and served in some of the world’s finest restaurants. Though delightful on its own, this subtle and sophisticated rosé champagne is crafted with food in mind, offering generous, complex flavours that can accompany a meal from starter to dessert.

For Perrier-Jouët Blason Rosé, Cellar Master Hervé Deschamps selects wines from around 50 different crus, which he blends into an intricate and masterful harmony. The floral nuances of Chardonnay from the Côte des Blancs are balanced by the fullness of Pinot Meunier from the Vallée de la Marne. However, it is Pinot Noir grapes from the north of the Montagne de Reims which provide the strength and structure that are ideal for food pairing. The Pinot Noir grape variety is characterised by its red skin and white juice. Of the Pinot Noir wines contained in Perrier-Jouët Blason Rosé, a small proportion (10-15%) are red wines, obtained by macerating the grapes on their skins, which lend this gourmet champagne its distinctive salmon-pink hue.

A Lush, Alluring Champagne

Fulfilling the promise of its alluring appearance, Perrier-Jouët Blason Rosé unleashes intense aromas of ripe red and black fruit – strawberry, raspberry and blackberry – complemented by a hint of exotic pomegranate. Lush and lively on the palate, it lingers into a full, generous finish.

A Gourmet Tradition

Reserve Wines

Up to 15%

Dosage

8-10 grams per litre

Minimum Ageing

Three years

Best Served Temperature

Around 10-12°C

Ideal Pairings

Bluefin Tuna

Lychee

Tomato