To craft Perrier-Jouët Blanc de Blancs, Hervé Deschamps blends Chardonnay grapes selected from several of the region’s finest terroirs with a small proportion of reserve wines to ensure absolute consistency of style and quality. After three years’ ageing on the lees in the Perrier-Jouët cellars, the cuvée is ready to be released, overflowing with freshness and vitality.

AN ENTICING, VIVACIOUS CHAMPAGNE

Pale gold with hints of green, Perrier-Jouët Blanc de Blancs awakens the senses with enticing aromas of hedgerow flowers – elderberry, acacia and honeysuckle – and tangy citrus. On the palate, its mineral freshness lingers into a surprisingly smooth, mellow finish, which adds to the charm of this delightfully lively, luminous champagne.

A TIMELESS EXPRESSION OF CHARDONNAY

After creating vintage Perrier-Jouët Belle Époque Blanc de Blancs, Cellar Master Hervé Deschamps naturally wished to complete the classic collection with a single-grape cuvée destined to become the enduring expression of the House’s specialist savoir-faire. Indeed, with Perrier-Jouët Blanc de Blancs, Maison Perrier-Jouët was perpetuating a tradition dating back to the early 20th century – the House introduced its first all-Chardonnay cuvées in the 1920s, long before such champagnes became known as “Blancs de Blancs”.

IDEAL PAIRINGS

Striped Bass
White Plum
Mangetout Peas