

*Bristol Farms*

# DISCOVER:

## JOSEPH PERRIER

During the month of April, Mother Nature allows us to see beautiful changes that signify a new season... and we're looking to make some changes as well. Our country has always treated Champagne as a celebratory wine reserved for holidays and special occasions. However, Champagne can be enjoyed any time of the year — as is definitely the case in France. This month, we'd like to feature a Champagne house that will be celebrating 200 years in 2025.

Joseph Perrier Champagne was founded in 1825 by the father-and-son duo of Francois-Alexandre and Joseph Perrier. Joseph turned the establishment on "Avenue de Paris" into a house of knowledge and expertise, and his signature has since been carried on by six generations of the family. In 2019, Benjamin Fourmon took over leadership from his father, Jean-Claude Fourmon, who took over the reins in 1979. From growing their own grapes on 23 hectares of land in Marne to doing their own production, Joseph Perrier boasts an attention to detail in all aspects of their winemaking.

Today, we see a different style of Champagne that features more finesse while still possessing power, layers, complexity, and impeccable balance. This change has been empowered by their new winemaker, Nathalie Laplaige, who has an amazing palate and is meticulous in every step of her quest to produce the finest Champagnes.

Being a grower-producer on a smaller production scale, Joseph Perrier isn't a household name like their larger commercial counterparts. That said, their prices have tremendous value when compared to larger houses. Since we have now decided to drink Champagne all year long, we urge you to pick up a bottle of Joseph Perrier Champagne and try it for yourself.

**Tony Porras, CSW, Director of Wine, Beer & Spirits**

### **JOSEPH PERRIER PICCOLO BRUT**

REG \$18.99 SPECIAL \$15.99 | 200ML

A blend of all three Champagne grapes in almost equal parts, this Brut is a classic expression of the house style. Notes of green apple and peach leap from the glass, while the palate is round yet clean and fresh. Pair this Brut with soft cheeses or a light fish with a cream sauce.

### **JOSEPH PERRIER CUVÉE BRUT 2012**

REG \$83.00 SPECIAL \$76.99

2012 was one of the greatest vintages in Champagne. In fact, numerous Champagne houses said this was one of the top three vintages of all time. Joseph Perrier Cuvée Brut 2012 was made with Premier Cru and Grand Cru vineyards. It is powerful and full-bodied, featuring notes of baked apple, stone fruit, and bread dough. The palate has amazing structure with layers of complexity. This Champagne pairs well with baked chicken in a creamy white sauce and grilled veggies.

### **JOSEPH PERRIER JOSEPHINE TÉTÉ CUVÉE 2012**

REG \$199.00

In addition to being their flagship, Joseph Perrier Josephine Cuvée is the brand's tête de Cuvée. It is made in only great vintages, and 2012 was one of the greatest vintages in history. This Champagne is made entirely from Grand Cru vineyards, and it has amazing power and finesse with impeccable balance and great length. Pair this top blend with slow-grilled duck with scalloped potatoes.

### **JOSEPH PERRIER CUVÉE ROYALE BRUT**

REG \$49.99 SPECIAL \$41.99 | 750ML

A blend of all three Champagne grapes in almost equal parts, this Brut is a classic expression of the house style. Notes of green apple and peach leap from the glass, while the palate is round yet clean and fresh. Pair this Brut with soft cheeses or a light fish with a cream sauce.