Perrier-Jouët

Blanc de Blancs

“Perrier-Jouët Blanc de Blancs is a free spirit – vibrant, dynamic, independent. Bright and fresh as the morning dew, it is the perfect champagne to serve as an aperitif, to celebrate the first day of spring.”

SÉVERINE FRERSON
Maison Perrier-Jouët Cellar Master

Floral · Vivacious

Simply irresistible. Perrier-Jouët Blanc de Blancs is a dazzling, spontaneous champagne brimming with crisp citrus and fresh floral notes. It is a homage to Maison Perrier-Jouët’s emblematic Chardonnay grape, which it interprets in a style unique to the House, combining finesse and elegance with energy and vivacity.



The Story

The arrival of Perrier-Jouët Blanc de Blancs in 2017 completed the classic collection with a single-grape cuvée destined to become the enduring expression of Maison Perrier-Jouët's savoir-faire in revealing the quintessence of Chardonnay. In fact, it perpetuates a tradition dating back around a hundred years: the House introduced its first all-Chardonnay cuvées in the 1920s, long before such champagnes became known as "Blanc de Blancs".

The Terroir

"To create Perrier-Jouët Blanc de Blancs, I select Chardonnay grapes from several of the region's finest crus, says Séverine Frerson. *These naturally include the renowned villages of Cramant, Avize and Chouilly in the Côte des Blancs, as well as Trépail and Villers-Marmery in the north of the Montagne de Reims. I also look to Sézannais and Vitryat, which I regard very much as two up-and-coming terroirs."*

These are blended with a small proportion of Chardonnay 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.

The Taste

Séverine Frerson describes Perrier-Jouët Blanc de Blancs as *"a precise wine, which brings rhythm and harmony to the tasting experience"*. Pale gold with glints of green, it awakens the senses with enticing aromas of peony and honeysuckle, tangy citrus (lemon, grapefruit), and white pear, and hints of fresh almond, ginger and white pepper. On the palate, its mineral freshness lingers into a surprisingly smooth, mellow finish, which adds a comforting dimension to this lively, luminous champagne.

The Moment

Perrier-Jouët Blanc de Blancs is ideal as an aperitif – a wine that instantly creates good vibes. It is equally delightful when paired with a carpaccio of seabass.

"Perrier-Jouët Blanc de Blancs reminds me of a white freesia, not only for its vibrant personality, but also for its structure and elegance."

SÉVERINE FRERSON
Maison Perrier-Jouët Cellar Master



White Freesia

COMPOSITION
100% Chardonnay

EMBLEMATIC CRUS
Around 15 crus from the finest terroirs of the Côte des Blancs, the north of the Montagne de Reims and the regions of Sézannais and Vitryat

RESERVE WINES
Up to 15%

DOSAGE
8 grams per litre

MINIMUM AGEING
3 years

SERVING TEMPERATURE
Around 10°C

Ratings

16/20 BETTANE + DESSEAUVE
92/100 WINE ADVOCATE
91/100 WINE ENTHUSIAST