



Product code: 3121

DOMAINE JEAN PERRIER ET FILS, CRÉMANT DE SAVOIE, SAVOIE, FRANCE



Producer Profile

Tradition is hardly sufficient a word to sum up the Perrier family who have lived and worked in the Alps for more than seven generations. They seem to be hewn from the very rock that surrounds them.

The wine style and dedication to local varieties such as Jacquère has not wavered and like their mountains, they remain resolute. And all the better for it. These are wines that are stunning, different and enthralling creating flavour and palates that you would be hard pressed to find anywhere else. Embodying their landscape and being resistant to change has made these wines special, delightful and truly regional.

Viticulture

Vines for the whites are mostly planted on clay- limestone and the reds on granite and clay- limestone on a south eastern exposure near the city of Chambéry in the department of Savoie.

Winemaking

A méthode traditionnelle Crémant produced from Jacquère and a little Chardonnay. 8 or 10 grammes of "liqueur de dosage" are added to give the wine a softer rounder finish and a little more body.

Tasting Note

A very fruity sparkling wine with a strong personality.

Food Matching

As with most sparklers, this is a delicious aperitif and also ideal with dessert.

Awards

Decanter Crémant Tasting- 91 Points

Made from 85% Jacquère and 15% Chardonnay by seventh-generation winemakers, this lovely fizz has a strong personality. Has a light nose with white peach, apricot and ripe pear/pear drop aromas, then a really nice depth of flavour; still light overall but the fine bubbles coat the mouth with a lovely mix of fruit and floral flavours, with sweet, ripe pear standing out. 91 Points, August 2021.

Technical Details

Varieties:

Jacquère 85%
Chardonnay 15%

ABV: 12.5%

Closure: Natural cork

Colour: White

Style: Other sparkling wine

Case Size: 6 x 75cl

Oak Treatment

No oak treatment