

## Optimism about the potential of the 2015 Harvest at Maison Perrier-Jouët



**C**hef de Caves Hervé Deschamps describes himself as ‘cautiously optimistic’ about the 2015 harvest now that all the musts have been received at the winery in Epernay.

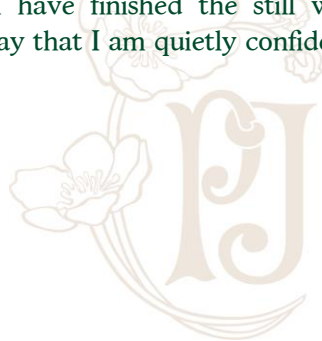
Deschamps commented: *“I am pleased with the potential of this year’s harvest so far: the grapes are very healthy with good maturity levels and potential alcohol in excess of 10.5° across the entire Perrier-Jouët vineyard, regardless of variety or cru.”*

The hot temperatures and dry weather of recent months helped to secure an exceptional and rare quality within Perrier-Jouët's own vineyards. The weather in July was reminiscent of the summer of 1976, but luckily the rain at the end of August allowed the grape bunches to reach optimum maturity, encouraging the natural sugars in the vines to migrate fully from the leaves to the berries.

The Perrier-Jouët pickers began in Avize and Cramant on 7th September, with Dizy following on 8th, Aÿ on 9th and Mailly on 10th September; and the entire process was finished by 19th September. Yields have been fairly average for Perrier-Jouët, but the key marker has been the health and ripeness of the grapes.

Chardonnay, which is so important for the Perrier-Jouët house style, has achieved excellent ripeness at 10.71° potential alcohol. Average acidity levels for the Chardonnay are a little lower than average at 6.80g/l, but the taste sensation of the acidity in the mouth is very good and the pH levels of 3.06 are perfect.

Deschamps says: "It's too early to comment on the potential for producing vintage at this stage, as I prefer to make this decision after Christmas when I have finished the still wine tastings. However I can already say that I am quietly confident about the potential."



### About Perrier-Jouët :

Perrier-Jouët is part Martell Mumm Perrier-Jouët, the prestige champagne and cognac business of Pernod Ricard, co-leader in the Wines & Spirits sector worldwide. Perrier-Jouët is a champagne house in the purest tradition with exceptional vineyards, recognised for the floral, diamond-cut and elegant notes of its wines, from the savoir-faire of only seven Cellar Masters since 1811.



### MEDIA ENQUIRIES

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