

HP  
CHAMPAGNE  
FLEUR DE MIRAVAL  
À LE MESNIL-SUR-OGER

ER 2



ER2 is characterized by the intensity that is the signature of the grand crus of the Côte des Blancs and by the complexity of its perpetual reserve. This second edition made up of 75% of Chardonnays of different ages benefits from the richness of the 2012 vintage and the perfect balance of the 2014 vintage that occupy a large place in the heart of an intensified perpetual reserve.

The remaining 25% of young Pinot Noirs from the terroir of Vertus energize the delicate mineral, saline and iodized expression of the Chardonnay and heighten the wine's aromatic expression.

Thanks to the Perrin family's skills in Provence rosé, it reveals an incomparable hue of sublime brilliance that is the result of an elegant extraction of color by infusion. The density, balance, and persistence of ER2 are expressions of the magic of an outstanding rosé champagne from noble terroirs, born from unique winemaking choices.

The wine is aged on lees in the dark in our cellars for three years.

Chardonnay 75% - Pinot Noir 25%. This edition has been made from a base of the 2017 vintage. Disgorged in April 2021. Dosage: 4.5 G/L.

A delicate, slightly coppery, pink.

The first nose is floral, elegant, and finely fruity, with aromas of pink grapefruit and vine peach. Touches of dried fruit and grilled almond evolve towards patisseries (brioche...) and lightly toasty notes. Diaphanous, with particularly fine effervescence, Champagne ER2 opens after airing, developing more complex notes of spices, preserved lemon zest, mandarin and white peach.

The mouth is ample, with slightly buttery notes that are perfectly balanced by the freshness of citrus and fresh hazelnut, leading to a soaring finish of great persistence, underlined by a magnificently chalky minerality