

LAURENT - PERRIER

ULTRA BRUT NV



HISTORY

Introduced in 1981, Laurent-Perrier Ultra Brut was inspired by the *zero-dosage* Champagnes made by the House in the late 19th century. Ultra Brut is made without the addition of sugar, yielding the purest expression of the *terroir* of Champagne.

THE BLEND

55% Chardonnay, 45% Pinot Noir

Grapes are sourced from 15 *crus* with an average rating of 97%. Bunch selection is rigorous to ensure that only grapes with high sugar levels and low acidity are retained.

VINIFICATION AND AGING

After primary fermentation and blending, the base wine is bottled. Instead of adding sugar in the *liqueur de tirage*, unfermented must is used to trigger secondary fermentation. Ultra Brut is aged on its lees for a minimum of six years prior to disgorging. With no *dosage*, Ultra Brut finishes with under 3 g/L of residual sugar.

TASTING NOTES

APPEARANCE: Very pale and brilliant gold.

AROMA: Clean and fresh, with notes of honeysuckle and stone fruits and a minerality reminiscent of a fresh sea breeze.

TASTE: Bold and bright with lively acidity. Fresh fruit and mineral notes, with a long finish that leaves the palate clean.

SERVING AND PAIRING

Serve between 46°F and 50°F

The freshness and minerality of Ultra Brut match well with seafood in simple preparations. Raw oysters, caviar, and sushi pair particularly well.



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