

LAURENT - PERRIER BRUT NV



HISTORY

For over two centuries, the house style of Laurent-Perrier has been one of freshness and understated elegance, which are the two defining characteristics of our Brut NV. In the 1950s, Laurent-Perrier became one of the first Champagne houses to use only stainless steel fermentation tanks, which maximize these qualities in our Champagnes.

THE BLEND

50% Chardonnay, 35% Pinot Noir, 15% Pinot Meunier

The blend is made from more than 55 individual *crus*, or villages, with an average rating of 94% on the *échelle des crus*. About 20% of the blend is comprised of reserve wine in order to ensure consistency of flavor and style.

VINIFICATION AND AGING

After blending, Brut NV ages in our cellars for a minimum of three years – double the legal minimum. Magnums age for at least four years. A light *dosage* of 10 grams of sugar per liter is added to Brut NV after disgorging, resulting in a fresh and crisp *cuvée*.

TASTING NOTES

APPEARANCE: Pale gold with a delicate yet persistent bead.

AROMA: Fresh, with primary notes of citrus and white fruit followed by hints of brioche.

TASTE: Balanced and approachable. The high proportion of Chardonnay in Laurent-Perrier's Brut NV compared to that of other houses provides a natural purity, freshness and elegance.

SERVING AND PAIRING

Serve between 46°F and 50°F

Brut NV is excellent enjoyed on its own as an *apéritif*. Its versatility also makes it a match with a wide variety of dishes, especially those made with seafood and poultry.



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