

# LAURENT - PERRIER GRAND SIÈCLE MV



## HISTORY

Launched in 1959 by Bernard de Nonancourt, Grand Siècle is Laurent-Perrier's *prestige cuvée*, and the epitome of the art of blending. Grand Siècle's elegant bottle was inspired by the work of early 17th century master glassmakers. The *cuvée* takes its name, which means "Great Century", from the illustrious period of French history during the reign of King Louis XIV, called the Sun King. At that time, *art de vivre* reached its pinnacle and French gastronomy was born, ushering in the concept of *vins de terroir* and the first effervescent wines from Champagne.

## THE BLEND

55% Chardonnay, 45% Pinot Noir

Grand Siècle is made exclusively from 100% *grand cru* grapes from eleven of the most outstanding villages including Avize, Cramant and Le Mesnil-sur-Oger for Chardonnay and Ambonnay, Bouzy, and Mailly for Pinot Noir.

## VINIFICATION AND AGING

Grand Siècle endeavors to "create the perfect year by blending three complimentary years which have been declared vintages by Laurent-Perrier.

One year is chosen for structure, one for elegance and one for freshness.

The best Chardonnay and Pinot Noir wines are kept in reserve tanks in the dedicated Grand Siècle *cuvée* at Laurent-Perrier. After the base blend is crafted, it is put into bottles that will age in the cellars for a minimum of seven years, often nine, prior to disgorging. Magnums age a further two years. A small *dosage* of 8 grams of sugar per liter is added to Grand Siècle.

## TASTING NOTES

**APPEARANCE:** Bright gold with very fine effervescence.

**AROMA:** Intense and complex nose of candied citrus developing into aromas of fresh pastry and toasted almonds, with subtle hints of honey and gingerbread.

**TASTE:** Complex, marrying structure to finesse, resulting in a perfect balance between power and delicacy. This textured wine continues to develop on the palate and in the glass, showing notes of honey, hazelnut, and toasted brioche.

## SERVING AND PAIRING

Serve at 50°F

The creaminess and complexity of Grand Siècle perfectly complements any dish with truffles or mushrooms.



DOMAINE LAURENT-PERRIER  
51150 TOURS-SUR-MARNE  
FRANCE

[www.laurent-perrier.com](http://www.laurent-perrier.com)



ChampagneLPUSA



Laurent Perrier USA



ChampagneLPUSA