



Laurent-Perrier has been crafting traditional and elegant Champagnes for over two centuries. Nestled in a grand cru village, the house is family-run, fiercely independent, and focused exclusively on Champagne.

Ultra Brut NV

A brut nature with zero sugar added, this cuvée boasts only 60 calories per glass as opposed to 100 in other Champagnes. Minerally and extraordinarily crisp; the purest expression of our *terroir*. 93 points – Wine Enthusiast. 55% Chardonnay, 45% Pinot Noir. Premier Cru.

Cuvée Rosé NV

The world's most recognized rosé Champagne, for both its quality and its distinctive bottle. Made using our proprietary maceration technique with grapes from 10 grand crus including Bouzy, Louvois, and our home vineyard of Tours-sur-Marne. Intense aromas and color, yet very dry. 92 points – Wine Spectator. 100% Pinot Noir. Grand Cru.

Cuvée Alexandra Rosé 2004

Extremely limited production with only 7 releases since its inception in 1982. Pinot Noir and Chardonnay grapes are fermented together; this difficult but rewarding technique results in an intricately woven and unique Champagne. Only 250 bottles available. 95 points – Wine Enthusiast. 80% Pinot Noir, 20% Chardonnay. Grand Cru.

Grand Siècle MV

A multi-vintage blend always made from three complementary vintages – currently 1997, 1999, and 2002 – aged for over a decade on its lees in our cellars. Grapes are carefully selected from 10 grand cru vineyards including Le Mesnil-sur-Oger, Ambonnay, and Bouzy. 97 points – Wine Enthusiast. 55% Chardonnay, 45% Pinot Noir. Grand Cru.

Brut NV

Among the world's best-selling Champagnes, Laurent-Perrier Brut is classically elegant and Chardonnay-centric. Its approachable style makes it the perfect by-the-glass Champagne. 91 points – Wine Spectator. 50% Chardonnay, 35% Pinot Noir, 15% Pinot Meunier. Premier Cru.

Brut Vintage 2006

The season started with a cold winter, followed by a mild spring, and by harvest the grapes reached an all-around level of ripeness, resulting in a robust and complex Champagne. Aged for 8 years. 92 points – Wine Spectator. 50% Chardonnay, 50% Pinot Noir. Grand Cru.

Demi-Sec NV

Our Demi-Sec is rich and luscious, but never cloying or syrupy. A half bottle with dessert or with cheese is the perfect ending to any meal. 90 points – Wine & Spirits. 45% Chardonnay, 40% Pinot Noir, 15% Pinot Meunier. Premier Cru.

