



NNOVATOR IN CHAMPAGNE

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its engagement in Sustainable Viticulture of the Champagne vineyards, and with each of its Cuvées, the House was created around 4 strong convictions. CHARDONNAY

THE ASSEMBLAGE, NOT THE VINTAGE

Blending is the real secret of the Champagne region's quality. Laurent-Perrier is the only House that's most prestigious and exacting cuvée, Grand Siècle, is not vintage but numbered. It is an assemblage of 3 exceptional vintages in order to recreate the perfect year.



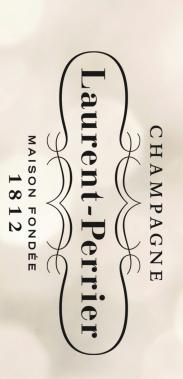
A UNIQUE AND DISTINCTIVE STYLE

Freshness, elegance and purity, These characteristics are present in each of the range of Laurent-Perrier's cuvées, always characterised by a complex aroma, body and an exceptional length on the palate.

Chardonnay is the majority grape variety in all of the House's wines, with the exception of Cuvée Rosé and Alexandra Rosé Millésimé. The Chardonnay grape variety brings freshness, finesse and elegance to the assemblage, and makes the Laurent-Perrier style so distinct from other Houses.

THE EXPRESSION OF PINOT NOIR

Maceration depending on the harvest allows it to obtain unequalled aromas, revealing all the richness of the best Crus of Pinot Noir. Cuvée Rosé is the perfect illustration of this.





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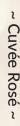
aurent-Perrier CHAMPAGNE MAISON FONDÉE 1812

~ La Cuvée ~

Discover our signature champagne.

A perfect balance between freshness and finesse, the palate is full nose has delicate aromas of citrus fruits, and hints of white flowers. James Suckling 93 points
La Cuvée is pale gold with a steady stream of fine bubbles. The bodied, complex and creamy, displaying great length on the finish

for fine fish dishes, delicate seafood, poultry, and other white meat La Cuvée is ideal as an apéritif, as well as being an excellent match _a Cuvée is the epitome of the house style's characteristic lightness

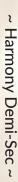


quality and distinctive bottle. Cuvée Rosé is the most recognized rosé champagne because of its

against which all other rosé champagnes are set to this day. Being 100% Grand Cru and 100% Pinot Noir, it is the benchmark

 raspberries, redcurrants, strawberries and black cherries. The wine is slightly more structured on the palate: the impression of freshness salmon. The nose is fresh and refined, with a broad range of berry fruit Cuvée Rosé's color varies naturally between light strawberry and pale remains while the red berry flavors add depth.

Cuvée Rosé is a dry and full-bodied champagne. While it can be enjoyed as an apéritif, it also pairs well with a wide range of foods. including fish, lamb, red fruit puddings and Asian cuisine.



are rediscovering. Harmony Demi-Sec champagne is a sweeter style Champagne lovers

Forsaking the easy option of just adding additional sugar at the dosage stage to the standard Brut, Michel Fauconnet, Laurent-Perrier's cellar to add weight to the palate to carry the additional sugar. master, devised a cuvée with slightly more Pinot Noir and Pinot Menuie Wine & Spirits 91 points

complement to cakes, pastries, and cheese. deeper notes of honey and pine resin. The richness of the Demi-Sec pairs naturally with sweet dessert dishes and is also a perfect followed by slightly toasted aromas. The nose will evolve towards The Demi-Sec has a brilliant, intense golden yellow color, and is richly Expressive. It opens with aromas of peaches, almonds and hazelnuts,

Grand Siècle Itération N°26

James Suckling 100 points "Recreating the perfect year" - better than nature could ever provide.

3 exceptional years chosen for their complementarity among the rare the Champagne region. Aged for 10 years on the lees for the bottle Pinot Noir from a maximum of 11 Grands Crus out of the 319 Crus in Laurent-Perrier vintages. A majority of Chardonnay complemented by format and a few more years for the magnum format

only 26 times in bottle format and 23 times in magnum. develops depth, intensity and aromatic complexity yet retains its art of assemblage can offer what nature can never provide, that is, the perfect year. The expression of the perfect year is that of a Prestige Cuvées. Contrarily, Laurent-Perrier believes that only the Vintage in Champagne is usually synonymous with excellence for freshness and vibrancy. Since 1959, Grand Siècle has been revealed great champagne wine that has long ageing potential and over time

Ultra-Brut ~

launched in 1981 by Bernard de Nonancourt in response to the growth of nouvelle cuisine as a the perfect pairing for the dishes that were Originally launched in 1889 by Mathilde Emilie-Perrier, it was re-

James Suckling 93 points being created.

Ultra Brut is the pioneer of the Brut Nature category with no sugar in

complex on the nose with a wide range of aromas, including citrus and white fruit, flowers such as honeysuckle and iodine notes, which give off an impression of freshness. Ultra Brut is a very pale and crystal-bright in color. It is intense and



is 100% Chardonnay and a brut nature with zero added sugar. The newest addition to the Laurent-Perrier range in 2019, this champagne

of Brut Nature by becoming the only house to have a Blanc de Blancs Laurent-Perrier has always selected Chardonnay as the dominant grape variety in all its white cuvées and expanded upon its know-how

sustained with a crisp finish that is fresh with notes of lemon. minerality and hints of citrus. On the palate the wine is balanced and The wine has a white-gold color with a fine sparkle. The nose displays

~ Brut Millesime Vintage ~

James Suckling 94 points Only 30 vintages between 1950 and 2012...

secondly, if the grapes are sufficiently expressive of the given year. grapes available to protect the quality of La Cuvée and Blanc de Blancs and master only if two conditions are met: firstly, if there are enough chardonnay The decision to declare a vintage at Laurent-Perrier is made by the cellar

summer allowed for an exceptional ripening of the grapes successive climatic incidents. In spite of these incidents the dry, sunny on average. The current release is Vintage 2012 which was marked by only 30 vintages from 1950 to 2012 while the industry has declared 49 champagne far less frequently than other houses. They have declared The strict criteria result in Laurent-Perrier making their Grand Cru vintage

Alexandra Rosé ~

Challenging the conventions of what a prestige cuvée could be. Robert Parker 94 Points

Only made in years when Grand Cru Chardonnay and Pinot Noir reach maturity simultaneously, there have only been 7 vintages since 1982.

refined mouthfeel and elegance. technique that results in an intricately woven and unique color undergo a cold stabilized co-maceration and the wine spends a The blend is 80% Pinot Noir and 20% Chardonnay. The grapes minimum of 10 years on the lees. It is this difficult but rewarding

sisters who own and run Laurent-Perrier. Alexandra Rosé is named after the eldest of the two de Nonancourt





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MAISON FONDÉE 1812

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