

CHAMPAGNE

Laurent-Perrier

MAISON FONDÉE
1812



INNOVATOR IN CHAMPAGNE

Laurent-Perrier is a family-owned House that has always had a pioneering and innovating role in Champagne. Through its engagement in Sustainable Viticulture of the Champagne vineyards, and with each of its Cuvées, the House was created around 4 strong convictions.

1

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.

2

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.

3

CHARDONNAY

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.

4

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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~ La Cuvée ~

Discover our signature champagne.

James Suckling 93 points

La Cuvée is pale gold with a steady stream of fine bubbles. The nose has delicate aromas of citrus fruits, and hints of white flowers. A perfect balance between freshness and finesse, the palate is full-

bodied, complex and creamy, displaying great length on the finish.

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



~ Ultra-Brut ~

Originally launched in 1889 by Mathilde Emilie-Perrier, it was re-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 being created.

James Suckling 93 points

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

Ultra Brut is a very pale and crystal-bright in color. It is intense and 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.



~ Blanc de Blancs ~

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

Decanter 95 points

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

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



~ Brut Millesime Vintage ~

Only 30 vintages between 1950 and 2012...

James Suckling 94 points

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

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



~ 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.

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

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



~ Grand Siècle Iteration N°26 ~

"Recreating the perfect year" - better than nature could ever provide.

James Suckling 100 points

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

Vintage in Champagne is usually synonymous with excellence for Prestige Cuvées. Contrarily, Laurent-Perrier believes that only the 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 great champagne wine that has long ageing potential and over time develops depth, intensity and aromatic complexity yet retains its freshness and vibrancy. Since 1959, Grand Siècle has been revealed only 26 times in bottle format and 23 times in magnum.



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