

CHAMPAGNE

Laurent-Perrier

MAISON FONDÉE
1812



OFF-PREMISE DEAL SHEET

Item #	Item Description	Vintage	Pack	Size	Frontline	1 Case	4 Case Family Deal	SRP
486282	Alexandra Rosé	2004	1	750ml	\$236.00	\$236.00	\$236.00	\$306.99
526790	Blanc de Blanc Brut Nature	N/V	6	750ml	\$60.00	\$60.00	\$60.00	\$78.99
688488	Brut	2008	6	750ml	\$61.00	\$53.00	\$51.00	\$79.99
944690	Cuvée Rosé	N/V	6	750ml	\$68.00	\$63.50	\$62.50	\$88.99
436014	Cuvée Rosé	N/V	3	1500ml	\$135.00	\$130.00	\$128.00	\$174.99
129090	Cuvée Rosé Tiger Cage Tin	N/V	6	750ml	\$70.00	\$65.50	\$64.50	\$89.99
273885	Cuvée Rosé Tin	N/V	6	750ml	\$68.00	\$63.50	\$62.50	\$87.99
382539	Grand Siècle	N/V	3	750ml	\$135.00	\$118.00	\$115.00	\$149.99
152537	Grand Siècle Gift Box	N/V	4	750ml	\$135.00	\$100.00	\$100.00	\$149.99
920363	Grand Siècle W/2 Glasses	N/V	1	750ml	\$135.00	\$100.00	\$100.00	\$149.99
679357	Harmony Demi Sec	N/V	12	375ml	\$18.25	\$17.25	\$16.25	\$23.99
656724	Harmony Demi Sec	N/V	6	750ml	\$37.00	\$34.50	\$30.50	\$48.99
911125	La Cuvée Brut	N/V	24	187ml	\$10.75	\$9.00	\$8.75	\$13.99
169080	La Cuvée Brut	N/V	12	375ml	\$18.25	\$17.25	\$16.25	\$23.99
571168	La Cuvée Brut	N/V	6	750ml	\$37.00	\$34.50	\$30.50	\$48.99
137216	La Cuvée Brut	N/V	3	1500ml	\$73.50	\$69.00	\$64.00	\$94.99
945307	La Cuvée Brut	N/V	1	3000ml	\$225.00	\$225.00	\$225.00	\$292.99
834812	La Cuvée Brut Gift Box	N/V	6	750ml	\$37.00	\$34.50	\$30.50	\$48.99
273273	La Cuvée Brut Gold Gift Box	N/V	6	750ml	\$37.00	\$34.50	\$30.50	\$48.99
343314	La Cuvée Brut W/ 2 Glasses	N/V	6	750ml	\$37.00	\$34.50	\$30.50	\$48.99
334393	Ultra Brut	N/V	6	750ml	\$57.50	\$51.00	\$50.00	\$74.99

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~ La Cuvée ~



Discover our all-new signature champagne.

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 sea-food, poultry and other white meat. La Cuvée is the epitome of the house style's characteristic lightness, freshness and elegance.

~ Cuvée Rosé ~



Cuvée Rosé is iconic and remains the benchmark against which all others are set to this day.

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

Cuvée Rosé is a full-bodied, pleasurable wine. 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.

~ Demi-Sec ~



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

Forsaking the easy option of just adding additional sugar at the dosage stage to the standard Brut, Michel Fauconnet, our cellar master, devised a cuvée with slightly more Pinot Noir and Pinot Menuier to add weight to the palate to carry the additional sugar.

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

~ Grand Siècle ~



'The best of the best of the best'

Grand Siècle is a prestige cuvée that uses several vintages, each with excellent but different characteristics. The pinnacle of champagne blending, combined with prolonged cellar ageing for more than ten years.

In appearance, Grand Siècle is a lustrous gold with a very delicate bead of fine bubbles. The nose has notes of fresh brioche, citrus fruits and hints of honey. The taste is well-rounded and long, with a silky, generous mouthfeel. Strikingly mineral, citrus notes re-emerge, as do hints of honeysuckle. The lasting sensation is one of freshness and a powerful persistent finish that is exquisitely fine and elegant. Grand Siècle makes a superb apéritif and pairs naturally with the most refined dishes.

~ Ultra-Brut ~



Originally launched in 1889 (the year the Eiffel Tower opened) by Mathilde Emilie-Perrier, it was re-launched in 1981 by Bernard de Nonancourt in response to the growth of nouvelle cuisine as a perfect foil for the dishes that were being created.

Ultra Brut is a totally natural champagne made without the addition of dosage in the form of the liqueur d'expédition as is the case with other champagne styles. Ultra Brut tends to be made from grapes grown in vintage years with the current cuvée being based on the 2009 vintage, which Michel describes as 'round and very fresh'.

The wine is crystal clear and bright with a steady flow of small bubbles. The nose is refined, slightly stony in character, subtle and with notes of honeysuckle and hazelnuts. Of all Laurent-Perrier champagnes it is the most natural, most wine like, not dissimilar to a Chablis as it displays a mineral, stony character.

~ Vintage ~



Only 31 vintages between 1945 and 2007...

he decision to declare a vintage at Laurent-Perrier is made by the cellar master only if two conditions are met: firstly only if enough chardonnay grapes are available to protect the quality of La Cuvée and secondly if the grapes are sufficiently expressive of the year. The high percentage of chardonnay in the La Cuvée is the reason we do not produce a Blanc des Blancs. Made exclusively from the 2007 harvest it has been evolving gracefully in our cellars until Michel Fauconnet decided it is ready to release.

Our strict criteria result in Laurent-Perrier making vintage champagne far less frequently than other houses declaring only 31 vintages between 1945 and 2007 whilst there have been 49 general declarations in this period.

~ Alexandra Rosé ~



A prestige cuvée to challenge the conventions of what a prestige cuvée could be.

Only being made in years when both chardonnay and pinot noir reach maturity simultaneously, they are macerated together before being crushed and turned into still wines. It is this small percentage of chardonnay that gives Cuvée Alexandra its unique colour. Our 2004 Cuvée Alexandra is only the 7th release since its first.

The first release, vintage 1982, was unveiled at Bernard de Nonancourt's daughter's wedding in 1987. Unbeknownst to Alexandra, Bernard had prepared this unique cuvée and named it in her honour, presenting it to her as a gift at the wedding reception. It has been considered one of the finest rosé champagnes in the world.



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