



Laurent Perrier Champagne La Cuvée Brut

LAURENT PERRIER

0,75 L - 12.00% VOL.



This wine comes from the purest juice of the grape and, on its own, allows Laurent-Perrier to develop "La Cuvée", a champagne wine of great finesse and beautiful freshness, obtained after a long aging in our cellars. The choice of a high proportion of Chardonnay is at the heart of Laurent-Perrier's style and personality. Purity, freshness and elegance are the characteristics sought after for this wine that initiates us into the spirit of the Maison.



Very fine bubbles feed a very persistent cordon de mousse.



Pale gold in colour.



Delicate on the nose with aromas of fresh citrus fruits and white flowers. The complexity of the wine is expressed on subsequent notes such as peach from the vineyard and white fruits.



A perfect balance between freshness and delicacy with fruity flavours very much present on the finish.


How to serve



Serve at:

08 - 10°C. 

Longevity:

05 - 10 years 

Pairing:



Features

Name	Laurent Perrier Champagne La Cuvée Brut
Type	White classic method sparkling wine brut
Classification	AOC Champagne Brut
Size	0,75 l Standard
Country	France
Region	Champagne zone
Grape varieties	50% Chardonnay, 30% Pinot Nero, 10% Pinot Meunier
Production technique	For the blend, only the must of the cuvée is used, i.e. only 80% of the grape juice extraction. Crus: More than 100 crus* selected by Laurent-Perrier are blended into the composition of La Cuvée.
Ageing	La Cuvée enjoys an ideal ageing period of around 4 years in the cellar. The resulting balance and freshness allow a low dosage.
Alcohol content	12.00% by volume
Sulphites	Contains sulphites
Pairing	This fresh and pure wine is perfectly suited as an aperitif. Its notes of citrus and white fruits and its remarkable balance supported by a subtle effervescence make it an ideal champagne to accompany white meats and finer fish.