

Laurent-Perrier LA CUVÉE

THE PERFECT BALANCE

This wine comes from the purest grape juice and it alone allows Laurent-Perrier to craft "La Cuvée", a champagne of great finesse and a beautiful freshness obtained after a long ageing process in our cellars.

Laurent-Perrier's style and personality are defined by its very high proportion of Chardonnay. Purity, freshness and elegance - essential characteristics, expressed in this champagne - are a good introduction to the spirit of the House.



Over 50% of Chardonnay, nearly double the average in Champagne, gives a unique personality to this brut champagne.

A very long ageing process in our cellars until the wine reaches perfect maturity.

BLENDING AND WINE MAKING

For blending, only the musts of the cuvée are used, so only 80 % of the grape juice extracted from pressing.

Grape varieties: A majority of Chardonnay, over 50%
Pinot Noir, over 30%
Rounded out with Meunier, between 10 and 20%
+ Reserve wines up to 20-30%* to ensure perfect consistency in style.

Crus: the blend of La Cuvée is made from more than 100 crus* selected by Laurent-Perrier.

La Cuvée benefits from ideal ageing in the cellar. Its balance and freshness are enhanced by a light dosage.

SENSORIAL CHARACTERISTICS

A pale gold in colour. Fine bubbles feed a persistent mousse.
A delicate nose with hints of fresh citrus and white flowers.
The wine's complexity is expressed in successive notes such as vine peach and white fruit notes. A perfect balance between freshness and delicacy with fruity flavours very present on the finish.
Serve between 8°C and 10°C.

WINE/FOOD PAIRINGS

This fresh and pure wine is perfect for an apéritif. Its citrus and white fruit notes and its remarkable balance, supported by a subtle effervescence, make it an ideal accompaniment to poultry and the finest fish.

*These quantitative data may vary and are given for illustrative purposes.

