



Beyond rare vintages

RECREATING THE PERFECT YEAR

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.

3 IMMUTABLE PRINCIPLES

• Three exceptional years, complementary in character are chosen from among the rare Laurent-Perrier vintages.

• A majority of Chardonnay complemented by Pinot Noir sourced exclusively from a maximum of 11 Grands Crus within the 319 Crus of the Champagne region.

• A minimum of 10 years ageing on lees in our cellars for bottles (75 cl) and longer for magnums (150 cl), thus delaying their release by a few years.

Grand Siècle

ITERATION N°26

VINIFICATION, BLENDING AND AGEING

Assemblage of vintage years 2012 (65%), 2008 (25%), 2007 (10%)

- 2012: winter and spring frosts had an impact on yields, which were rather moderate. The dry, sunny summer produced wines of great finesse with elegant and balanced Chardonnays and Pinots Noirs with red fruit aromas.
- 2008: the cool, sunny summer produced complex, well-structured wines for an outstanding vintage with high quality Chardonnays and Pinots Noirs revealing exceptional aromatic richness.
- 2007: a warm spring, the effects of which were mitigated by a mixed summer, revealing straightforward wines with a beautiful freshness that will keep over time, with Chardonnays having complex aromas of white and citrus fruits and Pinots Noirs with aromas of yellow fruits.

8 Grands Crus

- 58% Chardonnay from: Mesnil-sur-Oger, Oger, Cramant, Avize.
- 42% Pinot Noir from: Tours-sur-Marne, Ambonnay, Bouzy, Verzy.

10 years ageing on lees for 75 cl bottles

SENSORY CHARACTERISTICS

A white gold colour with delicate and persistent bubbles.
A very complex nose which mixes honeysuckle, lemon, clementine and fresh butter aromas, followed by notes of hazelnut and a touch of honey.
The attack in the mouth is very delicate and fresh with candied lemon and fresh hazelnut aromas. The palate is silky and mineral with notes of honeysuckle, flaked almonds and clementine.
Best served between 10°C and 12°C.

WINE/FOOD PAIRINGS

Grand Siècle Iteration N°26 pairs with high quality produce and refined dishes, including shellfish, noble fish and white meats such as Thai style langoustine tartare and poulet de Bresse.



Photographe: Iris Volle - Design: Luma