

Grand Siècle

by

Laurent-Perrier

RECREATING THE PERFECT YEAR

N°24



Bottle 75 cl

●
100% Grand Crus.

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A prestige blend created from 11 of the 17 Grands Crus from the 2007, 2006 and 2004 vintages made by Laurent-Perrier and chosen for their complementary characteristics.

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It is best tasted between 10 - 12°C to fully express its aromatic richness.

The idea of Grand Siècle is based on one observation: nature will probably never provide the perfect oenological year but thanks to the art of assemblage, Laurent-Perrier can in fact create it.

Going far beyond rare vintages, Grand Siècle is the blending of three outstanding years declared as vintages by Laurent-Perrier and chosen for their complementary traits. Grand Siècle is the unique expression of excellence in a champagne: "it is the blending of the best with the best to obtain the best".

BLENDING AND WINE MAKING N° 24

Grape varieties: Majority of Chardonnay 55%*
Pinot Noir 45%*

Crus: Grand Siècle is created from a selection of 11 of the 17 Grands Crus of Pinot Noir and Chardonnay.

Pinot Noir Grands Crus including Ambonnay, Bouzy and Mailly.
Chardonnay Grands Crus including Avize, Cramant and Le Mesnil-sur-Oger.
Aged: 8 to 10 years.

SENSORY CHARACTERISTICS

Brilliant in character with a fine sparkle.
An intense and complex nose of slightly candied fruits, followed by aromas of fresh pastry, grilled almonds, subtle hints of honey and gingerbread. Well-rounded and developed, the wine brings a feeling of fullness while its beautiful minerality leaves an outstanding sensation of freshness. Grand Siècle offers a perfect balance between strength and delicacy.

WINE / FOOD PAIRINGS

Grand Siècle pairs with high quality produce and refined dishes, particularly "surf & turf" combinations, seafood and noble fish.

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

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Photographer: Jean-Marc Merin - Illustration: Luma

