



Beyond rare vintages

RECREATING THE PERFECT YEAR

Vintage in Champagne is usually synonymous with excellence for Prestige Cuvées. Contrarily, Laurent-Perrier has always been convinced that only the art of assemblage can offer what nature can never provide: the perfect year.

The expression of the perfect year is that of a great Champagne wine that over time has developed a depth, intensity and aromatic complexity, yet maintains its freshness and acidity. To create such a wine, Laurent-Perrier will rely on the characteristics of the great vintage years of Champagne: freshness, structure and finesse.

3 IMMUTABLES PRINCIPLES

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A blend of 3 exceptional years, complementary in character.

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A blend with a majority of Chardonnay supplemented by Pinot Noir and selected from 11 of the 17 existing Grands Crus in Champagne.

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A blend benefiting from more than 10 years of ageing in the Cellars.

Grand Siècle

ITERATION N°25

VINIFICATION, BLENDING AND AGEING

Assemblage of vintage years
2008 (65%), 2007 (25%), 2006 (10%)

- 2008: a vintage noted for its structure with high quality Chardonnays and Pinots Noirs revealing an outstanding aromatic richness.
- 2007: a vintage noted for its freshness, the Chardonnays are complex with aromas of white fruits and citrus and the Pinots Noirs open and fruity with a dominance of yellow fruit.
- 2006: a vintage noted for its finesse with rich, complex Chardonnays and Pinots Noirs with red fruit aromas.
- Grapes varieties: Chardonnay 60% Pinot Noir 40%
- Crus: an assemblage from a selection of 9 of the 17 Grands Crus.
Chardonnay: Avize, Cramant, Oger, Le Mesnil-sur-Oger.
Pinot Noir: Ambonnay, Bouzy, Verzy, Tours-sur-Marne, Mailly.
- Ageing: 12 years on lees.
- Dosage: 7 grams per litre.
- Format: 75 cl bottle.

SENSORY CHARACTERISTICS

Brilliant in character with a white gold colour.

An intense nose of fresh citrus fruits followed by subtle aromas of grilled almonds and brioche.

The wine has a fresh and toasted attack. The finish is persistent with notes of citrus fruit. Grand Siècle iteration N°25 has exceptional aromatic depth.

WINE/FOOD PAIRINGS

Grand Siècle iteration N°25 pairs with high quality produce and refined dishes, in particular with shellfish or noble fish.

Best served between 10/12°C to appreciate fully its aromatic richness.



Photographie: Iris Velje - Design: Luma