

Laurent-Perrier ALEXANDRA Rosé 2012

AN EXCEPTIONAL MARRIAGE

Laurent-Perrier, the benchmark for the non-vintage rosé champagne category, wishing to raise its standards even further developed a vintage Grande Cuvée Rosé. Alexandra Rosé is a rare and sought-after wine that comes from a rigorous selection from the best plots, an exceptional marriage between the Pinot Noir Grands Crus and Chardonnay.

The 2012 wine year was complicated with winter and spring frosts, hail and cryptogamic diseases, which had an impact on the yield, which was rather moderate. The dry, sunny summer allowed the grapes to ripen to perfection allowing for an exceptional harvest.

MACERATION, VINIFICATION AND BLENDING

Grape varietals: Pinot Noir 80%*
Chardonnay 20%*

Crus: 100% Grands Crus
Pinot Noir from the Montagne de Reims: Ambonnay, Bouzy, Mailly, Verzenay.
Chardonnay from the Côte des Blancs: Avize, Cramant, Le Mesnil-sur-Oger.
A very rigorous selection of locations for Pinot Noir and Chardonnay grapes that have reached perfect and simultaneous maturity.
Ageing: 10 years.

SENSORY CHARACTERISTICS

A deep blood orange colour with very fine, persistent bubbles.
A complex nose with notes of red fruits (crushed strawberries).
A rich, warm wine with red fruit aromas and a bitter orange finish.
Serving temperature: between 10°C and 12°C.

WINE/FOOD PAIRINGS

Alexandra Rosé 2012 pairs with the finest dishes such as sea bass ceviche, raspberry and pomegranate, caviar or roasted breast of duck.

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



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Only the years when the Pinot Noir and Chardonnay Grands Crus reach maturity at the same time allow for the development of Alexandra Rosé Millésimé.

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Only 10 vintages have been marketed since its launch in 1987.

