



Laurent-Perrier HÉRITAGE

Héritage is borne out of the savoir-faire of Grand Siècle: a complex blend of several vintages from the best Crus of Champagne and two grape varieties, Chardonnay and Pinot Noir.

Made exclusively with reserve wines selected for their freshness, elegance and complexity, this wine offers great purity and perfect maturity.

VINIFICATION, BLENDING AND AGEING

Grape varieties: Chardonnay 55 % and Pinot Noir 45 %.

Crus: 40 Crus of which 50% Grands Crus.

100% reserve wines: Héritage is derived from the production practices, conservation and management of reserve wines at Laurent-Perrier.

Ageing: 4 years minimum.

The resulting balance and freshness enable a low dosage.

SENSORY CHARACTERISTICS

A white gold colour with a fine and persistent effervescence.

A nose offering notes of lemon, white peach and fruits in syrup followed by aromas of toasted bread and toasted almonds.

Fresh at first which gives way to a lively, elegant and complex palate with aromas of white fruits and citrus zest. Héritage offers a perfect balance between freshness, elegance and maturity with notes of floral honey.

Best served between 8° and 10°C.

WINE/FOOD PAIRINGS

Héritage pairs perfectly with delicate dishes. The wine enhances dishes such as a poultry pie, a puff pastry with mushrooms or turbot with champagne sauce.