

Laurent-Perrier BRUT MILLÉSIMÉ 2018

RARELY VINTAGED



Laurent-Perrier very rarely makes vintages, declaring less than one out of two years compared with the market average of over three out of four years.

Exclusively crafted from the best Crus - Chardonnay grapes from the Côte des Blancs and Pinot Noir grapes from the Montagne de Reims.

Laurent-Perrier is selective when declaring vintages from only the very best years to create a rare and exceptional wine, characteristic of the House's style. Brut Millésimé is composed of a blend of Chardonnay from the Côte des Blancs and Pinot Noir from the Montagne de Reims.

The year 2018 was marked by a mild winter and spring, accompanied by rainfall that encouraged vine growth from budburst, observed in mid-April. Flowering began in early June. The warm and sunny summer provided ideal conditions for grape ripening. Harvesting started at the end of August and took place under perfectly stable weather conditions. The grapes, of exceptional quality and great generosity, promised a harmonious and promising vintage.

VINIFICATION, BLENDING AND AGEING

Grape varieties: Chardonnay 52%
Pinot Noir 48%

Crus: Chardonnay from the Côte des Blancs (Le Mesnil-sur-Oger, Avize, Cramant, Chouilly) and Pinot Noir from the Montagne de Reims (Verzy, Louvois, Aÿ, Tours-sur-Marne, Ambonnay).

Ageing: 7 years.

SENSORY CHARACTERISTICS

A pale gold colour with fine, delicate bubbles forming a persistent bead of foam.

A fresh, airy nose expressing aromas of fresh citrus (pink grapefruit) and stone fruits (vine peach and mirabelle plum).

A precise, lively palate offering notes of candied citrus (clementine) mingled with softer pastry and acacia honey notes, perfectly balanced. A slightly mineral and delicately saline finish that enhances the wine's length on the palate.

Serving temperature: between 9°C and 11°C

WINE/FOOD PAIRINGS

Brut Millésimé 2018 pairs beautifully with oysters served with seaweed butter, lemon-infused chicken supreme, or a cheese soufflé.

