

Laurent-Perrier

BRUT MILLÉSIMÉ

2007

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 Crus, Chardonnay grapes from the Côte des Blancs and Pinot Noir grapes from the Montagne de Reims

Laurent-Perrier has chosen to make vintages very rarely, only selecting the very best years. This makes the Brut Millésimé a rare and outstanding wine that clearly expresses the specific character of a year in the Laurent-Perrier style.

The year 2007 began with an unusually mild winter and was followed by a warm spring. The picking started early in late August with a generous harvest of grapes of great maturity and quality.

BLENDING AND WINE MAKING

Grape varietals: Chardonnay 50%
Pinot Noir 50%

Crus: Pinot Noir from the Montagne de Reims: Verzy, Verzenay, Mailly, Louvois, Bouzy and Chardonnay from the Côte des Blancs: Chouilly, Cramant, Oger and Le Mesnil-sur-Oger.

SENSORIAL CHARACTERISTICS

A light golden colour with a fine effervescence.

Very delicate yet direct and bright on the nose offering floral notes and a nice complexity.

A bold attack of citrus flavours, great freshness and a touch of salinity. The initial attack gives way to white fruit notes and then bitter orange flavours on the finish.

Serve between 9°C and 11°C.

WINE/FOOD PAIRINGS

This Vintage Brut 2007 is perfect with terrines, ham, poultry and other white meats.

