

ALEXANDRA

Rosé 2004

AN EXCEPTIONAL MARRIAGE

It was always natural for Laurent-Perrier, creator of the benchmark Cuvée Rosé non-vintage champagne, to eventually offer a prestige Cuvée Rosé.

Alexandra Rosé is a rare and cherished wine that comes from a rigorous selection of the best plots ; an exceptional marriage between Grands Crus grapes of Pinot Noir and Chardonnay.

The year 2004: despite periods of hail and storms during the spring and summer, September's beneficial warm and dry weather saw an abundant, well-matured harvest of Chardonnay and Pinot Noir grapes (the former being more heterogenous).



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An Alexandra Rosé Cuvée vintage is only created in years when Grand Crus grapes of Pinot Noir and Chardonnay reach maturity at the same time.

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During the Pinot Noir maceration, 20% Chardonnay is added.

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Only 7 vintages have been released since its launch in 1987.

BLENDING AND WINE MAKING

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

Crus: 100% Grand Crus. Some of the most prestigious crus such as Ambonnay, Bouzy, Verzenay for the Pinot Noir and Avize, Cramant and Le Mesnil-sur-Oger for the Chardonnay.

The selection of plots and vineyards for the perfectly ripe Chardonnay and Pinot Noir was extremely strict.

Ageing: released from the cellars after 10 years ageing.

SENSORIAL CHARACTERISTICS

A delicate, pale salmon pink colour. Persistent and fine bubbles.

A complex nose with hints of wild strawberries and redcurrant jam, followed by notes of candied fruits.

Elegant and refined, this wine shows great minerality. Its soft and dry texture leads into a long finish indicative of berry fruit.

Serve between 10°C and 12°C.

WINE/FOOD PAIRINGS

Reserved for the finest dishes: tempura of langoustine, roasted lobster and scallops with black truffle.

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

