

Laurent-Perrier

BLANC DE BLANCS

BRUT NATURE

NATURE



●
Blanc de Blancs without any dosage.

●
100% Chardonnay from the best crus of the Côte des Blancs and the Montagne de Reims.

Laurent-Perrier has always selected Chardonnay as the dominant grape variety in all its white cuvées and has been a pioneer of the Brut Nature category since 1981.

By perfecting its knowledge of this style of vinification and with careful aging of this variety in stainless steel vats it has enabled Laurent-Perrier to create a Blanc de Blancs Nature.

WINEMAKING, BLENDING AND AGING

Grape variety: Chardonnay 100%

Crus: Chardonnay from the Côte des Blancs: Avize, Cramant, Oiry, Chouilly.
Chardonnay from the Montagne de Reims: Tours-sur-Marne, Villers-Marmery, Rilly La Montagne.

A perfect balance between the wines of the harvest and the reserve wines is required before entering the cellar.

After cellar aging, the wine is disgorged without any dosage and benefits from a few more months rest in the cellars before being released on the market.

SENSORY CHARACTERISTICS

The wine has a white gold colour with a fine sparkle.

The nose displays minerality and hints of citrus.

On the palate the wine is balanced and sustained with a finish that is fresh with notes of lemon.

Best served between 9° and 11°C.

WINE / FOOD PAIRINGS

The Blanc de Blancs is a true wine for gastronomy pairing well with the finest fish: sea bass with salt crust, scallops, grilled marinated squid with lemon, thyme, olive oil as well white meats such as veal tartare with ginger and lemon.

