Champagne Laurent Perrier La Cuvée Brut N.V.



Region

Champagne is north-east France and widely recognised for its prestigious sparkling wine made by traditional method. The vineyards of Champagne are planted in three distinct areas south of the city of Reims. The `Montagne de Reims` is predominately Pinot Noir, the backbone to the Champagne blend, whilst in the south `Cote des Blancs` has chalky slopes best suited to Chardonnay, and Pinot Meunier dominates the `Vallee de la Marne`. The secret of Champagne is in the blend, with choice of variety and vineyards to achieve the `house style`. Champagne produces a range of styles depending on varieties used and ageing which determine the character of the wine.

Producer

Laurent Perrier is recognised to be one of the leading Champagne houses and has a long and interesting history. The house was founded in 1812 when it took its name and was later aquired in 1939 by Marie Louse de Nonancourt and her two sons who operated a resistance movement, one son Bernard redefined the buisness after the war. Their success is derived from following long established traditions and respect for nature. The company remains independent and family owned.

Tasting Notes

Laurent Perrier `La Cuvee` is made entirely from the first, more gentle press for the purity of flavours. The wine is aged in their cellars for a minimum of four years, this is an ideal ageing period to create delicate and complex Champagne. A perfumed nose with hints of citrus and white fruits. Fresh and easy on the palate, with a creamy mousse and notes of honeysuckle, ripe peach, citrus and a slight toasty note on the finish. Its balance and freshness are enhanced by a light dosage.

Food

A perfect aperitif. The excellent balance, freshness and delicacy of this wine will go well with the most refined lighter seafood or fish dishes such as scallops.

Technical Information

Country	France
Region	Champagne
Grape(s)	Chardonnay (55%) Pinot Noir (30%) Pinot Meunier (15%)
Type	Sparkling
Style	Fizz
Oaked Style	Unoaked
Body Style	Medium bodied
Sustainable	Yes-sustainable practices

Dry/Sweet Style	Bone dry	
Alcohol Content	12%	
Closure Style	Cork	
Organic/Biodynamic	No	
Allergens	**Milk:** **Egg:**	No No
Vegetarian/Vegan	**Vegetarian:** **Vegan:**	Yes Yes

Richmond House, 1 The Links
Popham Close, Hanworth,
Middlesex, TW13 6JE

Tel: 020 8744 5550
Fax: 020 8744 5561

info@ellis-wines.co.uk
www.elliswines.co.uk