

Champagne Laurent Perrier La Cuvée Brut N.V.



Region

The vineyards of Champagne are planted in three distinct areas south of the city of Reims. The 'Montagne de Reims' is predominately planted with Pinot Noir, the backbone to the Champagne blend, whilst Chardonnay is ideally suited to the chalky slopes of the 'Cote des Blancs' south of the town of Epernay. Pinot Meunier dominates the 'Vallee de la Marne', an area susceptible to frosts, which it is more able to withstand, due to later budding. The secret of Champagne is in the blend, where wines from different grape varieties and vineyards are blended to achieve the 'house style'.

Producer

Founded in 1812, the house of Laurent Perrier is recognised to be one of the leading Champagne houses. Their success is derived from following long established traditions and respect for nature. The company remains independent and family owned.

Tasting Notes

Pale gold in colour with a delicate and complex 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. Well balanced with a fresh acidity.

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 shrimps, cockles, clams and scallops.

Technical Information

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| Country | France |
| Region | Champagne |
| Grape(s) | Chardonnay (45%) Pinot Noir (40%) Pinot Meunier (15%) |
| Type | Sparkling |
| Style | Fizz |
| Oaked Style | Unoaked |
| Body Style | Medium bodied |

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



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