

Laurent Perrier

Grand Siècle Iteration 24 Laurent-Perrier



WHITE
CHAMPAGNE &
SPARKLING



FRANCE



CHAMPAGNE



SUITABLE
FOR VEGANS

TASTING NOTE

Intense white-gold or sparkling spring-yellow colour with a fine, persistent thread of tiny bubbles. Complex aromas of candied lemon zest and clementine, evolving into warm pastry, toasted brioche, fresh hazelnut and acacia honey. Fresh and mineral on the palate upfront with crisp citrus structure, opening into a creamy, voluptuous mid-palate with notes of honeysuckle, white peach and crushed almond. Long, powerful and refined finish, offering a seamless balance between chalky tension and aromatic depth.

VINIFICATION

Crus: Chardonnay from the Côte des Blancs (Le Mesnil-sur-Oger, Avize, Cramant, Chouilly) and Pinot Noir from the Montagne de Reims (Verzy, Louvois, Aÿ, Tours-sur-Marne, Ambonnay).

FOOD MATCHING

Brut Millésimé 2018 pairs beautifully with oysters served with seaweed butter, lemon-infused chicken supreme or a cheese soufflé.

SIZE	150cl
VINTAGE	NV
ABV	12%
GRAPE VARIETIES	Chardonnay (52%), Pinot Noir (48%)
CLOSURE	Natural Cork
SKU CODE	M84178NV
EXPRESSION	Sparkling & Champagne
COUNTRY	France
REGION	Champagne
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
SKU	M84178NV